

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 91

JULY 21, 1934

Number 3

## The **FIRST MAJOR IMPROVEMENT** in **RENDERING EQUIPMENT**

The LOWRY Circulating Rendering System is entirely new and radically different. It uses *new* principles and methods of operation and is a *major improvement* in rendering equipment.

Rendering time can be cut to two and one-half hours. Rendering temperature is reduced to 220 degrees or less! Only 1 to 5 lbs. steam pressure is required. Scorching of product is impossible. Fats and cracklings are improved in quality and command higher selling prices.

The LOWRY Circulating Rendering System is ideal for both *edible and inedible rendering*. Units are available with capacities ranging from 3,000 to 20,000 lbs., all identical in principle, results, and economies of operation. There is a LOWRY Unit to fit every plant. LOWRY Circulating Rendering Units *cost no more* than ordinary rendering equipment of the same capacity.

Write  
FOR  
DETAILS

The LOWRY Circulating Rendering System can be profitably installed in practically any plant. It offers dividends up to 25% and 35% on the investment; guarantees superior results; cuts time, power, maintenance and steam requirements. It gives results that *cannot be approached* by any other equipment or method!

**DARLING & COMPANY**  
4201 S. Ashland Ave. Chicago, Illinois



# Your Stuffing Problems are Over

—when you install the improved

## "BUFFALO" Air Stuffer

Equipped with patented leakproof Superior Piston.

Will not leak air, meat or water. Piston is adjustable to take up wear.

Evenly balanced arch. Improved, accident-proof safety ring. Semi-steel cylinder with smoothly polished interior.



**T**HIS machine is sturdily built of highest grade materials. It is most convenient to operate, producing sausage of finest appearance with a maximum of economy in labor and casing costs.

Made in 5 sizes—100 lbs. to 500 lbs. capacity. Air or hydraulic.

### A Few Expressions About "BUFFALO" Stuffers:

We are very well pleased with the 500 lb. "BUFFALO" Stuffer, as we haven't had any trouble with it, and will gladly recommend it to anyone in the market for a stuffer.

CHRISTMAN SAUSAGE CO.,  
Minneapolis, Minn.

We are more than pleased with our "BUFFALO" Stuffer. Our sausage foreman says his stuffing problems are over, as the new stuffer is working beyond his expectations.

EDWARD HAHN,  
Johnston, Pa.

On July 31st, 1928, it was our pleasure to forward to you a report covering the operation of the "BUFFALO" Air Stuffer which we had purchased a short time prior to that date.

The Stuffer is still in operation rendering the same efficient service. It has truly proven a splendid piece of equipment, and we are very happy to recommend it.

COAST PACKING COMPANY,  
Los Angeles, Calif.

# JOHN E. SMITH'S SONS CO.

BUFFALO, N. Y., U. S. A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment



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## IN FREEDOM FROM CONTAMINATION

**"WEAR-EVER" ALUMINUM**  
*protects meat color, taste, quality*

New meat  
spreading pan  
23 $\frac{3}{4}$ " x 35 $\frac{1}{2}$ "



EVERYTHING IN  
ALUMINUM  
FOR THE  
PACKING HOUSE



**LASTS INDEFINITELY • COST LESS  
THAN ANYTHING COMPARABLE**

"Wear-Ever" Aluminum resists meat acids and corrosion. It is sanitary, clean, easy to keep clean. The special utensils for packers are made of heavy gauge, hard, wrought, dense Aluminum. Seamless... strong... durable... lasting!

And all these qualities last for life! For Aluminum will never need tinning. It has the same glass-like purity all the way through.

Shown at the left are the new standardized meat-spreading pan and a deep trimming pot. "Wear-Ever" also makes various sizes of tubs, steam kettles for processing and baking, meat loaf pans... and a multitude of other items for packing houses.

Prove the money-saving, better-product qualities of "Wear-Ever" Aluminum for yourself by ordering samples and trying them out. If you do not have our complete catalog, write THE ALUMINUM COOKING UTENSIL CO., Desk G-470, 11th St., New Kensington, Pa.



**"Wear-Ever"**  
**ALUMINUM COOKING UTENSILS**  
THE STANDARD: MADE OF THICK, HARD SHEET ALUMINUM

# The National Provisioner

The Magazine of the  
Meat Packing and Allied Industries

Volume 91

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# HAM BOILING PROFITS

*depend on  
equipment!*

## WHY USE OBSOLETE RETAINERS?

Trade in your worn or obsolete retainers on new, modern ADELMANN Ham Boilers and assure maximum profit from the boiled ham season. Liberal trade-in schedules make it *profitable!*

ADELMANN Ham Boilers are made of Cast Aluminum, Tinned Steel, Nirosta Metal and Monel Metal—the most complete line available. Special boilers or containers to meet individual requirements, made of Cast Aluminum in lots of fifty or more.

## ALL MODERN FEATURES

ADELMANN Ham Boilers use *all modern features* to insure low operating cost and maximum profit. The hams they produce sell consistently at a price premium because of fine flavor, perfect appearance and high quality.

ADELMANN Ham Boilers are sturdily built to insure long life. They actually *pay for themselves* because they last longer, perform better, are easy to clean, and save on shrinkage.

The close-fitting ADELMANN cover is self-sealing! Hams cook in their own juice, thus minimizing shrink. Elliptical yielding springs distribute their pressure over a wide area, eliminate cover tilting, and *allow for expansion and contraction* during process. A well-molded, *perfect product* is the result.

Use ADELMANN Ham Boilers—"The Kind Your Ham Makers Prefer"—and obtain *maximum* profits from the boiled ham season.



ADELMANN  
Nirosta  
(Stainless)  
Steel

### ADELMANN HAM BOILER

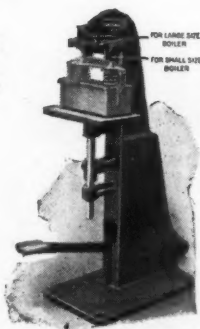


### ADELMANN WASHER

Economical,  
efficient.  
Cleans ham  
boilers quick-  
ly, easily,  
cheaply.  
Cleans even  
neglected  
boilers.

### ADELMANN FOOT PRESS

Automatically  
applies correct  
pressure to re-  
tainers. In-  
sures perfect,  
solid product.  
Speeds pro-  
duction!



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Dependable Selection  
Uniform Quality  
Prompt Service

***Armour's***  
BEEF - HOG - SHEEP  
**CASINGS**

*Always the Best*

ARMOUR AND COMPANY

CHICAGO

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
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## Shrinkage in Figuring Smoked Meat Costs

— AN EDITORIAL —

WHEN a packer figures the cost of one of his products he must include not only the expenses he pays out in cash, but also the invisible costs which result from changes in amount of product he will ultimately be able to sell.

This invisible cost — the cost of weight losses in processes like smoking and cooking — becomes particularly important in periods when prices have been advancing.

If 100 lbs. of sweet pickle hams put into the smokehouse produced 100 lbs. of smoked meat ready for sale, cost figuring would consist merely in taking the current price of the sweet pickle product and adding the cost per cwt. of smoking, wrapping, selling, etc.

As a matter of fact, however, cost figuring must begin with an allowance for cost per cwt. of loss in weight—including not only shrinkage during the smoking operation, but also additional shrinkage taking place during hanging, shipping, delivering, etc.

Ordinary operating expenses can be figured as

so much per cwt. of product handled, and the expense will not change greatly if wage rates and other items remain fairly constant and volume does not deviate greatly from normal. *Cost of shrinkage, however, will change whenever price of the raw material changes* — and the difference in final cost may be a very substantial one.

### Know Your Costs

*Shrinkage in smoking or cooking meats is a cost item that cannot be overlooked.*

*Do you figure hanging and shipping shrinkage, as well as smoking or cooking shrink?*

*Did you know that SHRINKAGE COST CHANGES WHENEVER RAW MATERIAL PRICE CHANGES?*

*If you want to figure right, read this article and study the table on the next page.*

*This is the second of a series of studies on COST FIGURING. The first, in the issue of June 9, showed how to figure "Shrinkage on Boiled Hams."*

*Extra copies of either of these tables may be had upon application to THE NATIONAL PROVISIONER, Chicago, Ill.*

The table on the next page gives the cost per cwt. of percentages of weight loss at various levels of product prices.

From this table it will be seen that while this shrinkage cost amounts to only 26 cents per cwt. on a \$4.00 product shrinking 6 per cent, the cost is \$3.81 per cwt. on a \$20.00 product shrinking 16 per cent. *The difference between these extremes is over 3½ cents per pound.* No one can afford to miscalculate his costs by anything remotely approaching that amount. With this table CASUAL IMPRESSIONS as to cost differentials on smoking shrinkages may be checked with ACTUAL ALLOWANCES necessary to cover this cost item.

## HOW TO FIGURE COST OF SHRINKAGE ON SMOKED MEATS

Amount per cwt. which must be added to cover cost of weight losses in converting sweet pickle pork products into smoked pork items. The table may be used in figuring the costs for hams, bacon, picnics, butts, or any smoked meat, as will be noted from the explanation.\*

Market Price per cwt. of Standard S. P. Product.	Shrinkage										
	6%	7%	8%	9%	10%	11%	12%	13%	14%	15%	16%
\$ 4.00	\$0.26	\$0.30	\$0.35	\$0.40	\$0.44	\$0.49	\$0.55	\$0.60	\$0.65	\$0.71	\$0.76
4.25	.27	.32	.37	.42	.47	.53	.58	.64	.69	.75	.81
4.50	.29	.34	.39	.45	.50	.56	.61	.67	.73	.79	.86
4.75	.30	.36	.41	.47	.53	.59	.65	.71	.77	.84	.90
5.00	.32	.38	.43	.49	.56	.62	.68	.75	.81	.88	.95
5.25	.34	.40	.46	.52	.58	.65	.72	.78	.85	.93	1.00
5.50	.35	.41	.48	.54	.61	.68	.75	.82	.90	.97	1.04
5.75	.37	.43	.50	.57	.64	.71	.78	.86	.94	1.01	1.09
6.00	.38	.45	.52	.59	.67	.74	.82	.90	.98	1.06	1.14
6.25	.40	.47	.54	.62	.70	.77	.85	.93	1.02	1.10	1.19
6.50	.42	.49	.57	.64	.72	.80	.89	.97	1.06	1.15	1.24
6.75	.43	.51	.59	.67	.75	.83	.92	1.01	1.10	1.19	1.29
7.00	.45	.53	.61	.69	.78	.87	.95	1.05	1.14	1.24	1.33
7.25	.46	.55	.63	.72	.81	.90	.99	1.08	1.18	1.28	1.38
7.50	.48	.56	.65	.74	.83	.93	1.02	1.12	1.22	1.32	1.43
7.75	.50	.58	.67	.77	.86	.96	1.06	1.16	1.26	1.37	1.48
8.00	.51	.60	.70	.79	.89	.99	1.09	1.20	1.30	1.41	1.52
8.25	.53	.62	.72	.82	.92	1.02	1.13	1.23	1.34	1.46	1.57
8.50	.54	.64	.74	.84	.95	1.05	1.16	1.27	1.38	1.50	1.62
8.75	.56	.66	.76	.87	.97	1.08	1.19	1.31	1.42	1.54	1.67
9.00	.58	.68	.78	.89	1.00	1.11	1.23	1.35	1.47	1.59	1.71
9.25	.59	.70	.80	.91	1.03	1.14	1.26	1.38	1.51	1.63	1.76
9.50	.61	.72	.83	.94	1.05	1.17	1.30	1.42	1.55	1.68	1.81
9.75	.62	.73	.85	.96	1.08	1.21	1.33	1.46	1.59	1.72	1.86
10.00	.64	.75	.87	.99	1.11	1.24	1.36	1.50	1.63	1.77	1.91
10.25	.65	.77	.89	1.01	1.14	1.27	1.40	1.53	1.67	1.81	1.95
10.50	.67	.79	.91	1.03	1.17	1.30	1.43	1.57	1.71	1.85	2.00
10.75	.69	.81	.93	1.06	1.20	1.33	1.47	1.61	1.75	1.90	2.05
11.00	.70	.83	.96	1.09	1.22	1.36	1.50	1.64	1.79	1.94	2.10
11.25	.72	.85	.98	1.11	1.25	1.39	1.53	1.68	1.83	1.99	2.14
11.50	.73	.87	1.00	1.13	1.28	1.42	1.57	1.72	1.87	2.03	2.19
11.75	.75	.88	1.02	1.16	1.31	1.45	1.60	1.76	1.91	2.07	2.24
12.00	.77	.90	1.04	1.19	1.33	1.48	1.64	1.79	1.95	2.12	2.29
12.25	.78	.92	1.07	1.21	1.36	1.51	1.67	1.83	1.99	2.16	2.33
12.50	.80	.94	1.09	1.24	1.39	1.55	1.71	1.87	2.04	2.21	2.38
12.75	.81	.96	1.11	1.26	1.42	1.58	1.74	1.91	2.08	2.25	2.43
13.00	.83	.98	1.13	1.29	1.44	1.61	1.77	1.94	2.12	2.29	2.48
13.25	.85	1.00	1.15	1.31	1.47	1.64	1.81	1.98	2.16	2.34	2.52
13.50	.86	1.02	1.17	1.34	1.50	1.67	1.84	2.02	2.20	2.38	2.57
13.75	.88	1.04	1.20	1.36	1.53	1.70	1.88	2.06	2.24	2.43	2.62
14.00	.89	1.05	1.22	1.38	1.56	1.73	1.91	2.09	2.28	2.47	2.67
14.25	.91	1.07	1.24	1.41	1.58	1.76	1.94	2.13	2.32	2.52	2.71
14.50	.93	1.09	1.26	1.43	1.61	1.79	1.98	2.17	2.36	2.56	2.76
14.75	.94	1.11	1.28	1.46	1.64	1.82	2.01	2.21	2.40	2.60	2.81
15.00	.96	1.13	1.30	1.48	1.67	1.85	2.05	2.24	2.44	2.65	2.86
15.25	.97	1.15	1.33	1.51	1.70	1.88	2.08	2.28	2.48	2.69	2.91
15.50	.99	1.17	1.35	1.53	1.72	1.92	2.11	2.32	2.52	2.74	2.96
15.75	1.00	1.19	1.37	1.56	1.75	1.95	2.15	2.35	2.56	2.78	3.00
16.00	1.02	1.20	1.39	1.58	1.78	1.98	2.18	2.39	2.60	2.82	3.05
16.25	1.04	1.22	1.41	1.61	1.81	2.01	2.22	2.43	2.65	2.87	3.10
16.50	1.05	1.24	1.43	1.63	1.83	2.04	2.25	2.47	2.69	2.91	3.14
16.75	1.07	1.26	1.46	1.66	1.86	2.07	2.28	2.50	2.73	2.96	3.19
17.00	1.09	1.28	1.48	1.68	1.89	2.10	2.32	2.54	2.77	3.00	3.24
17.25	1.10	1.30	1.50	1.71	1.92	2.13	2.35	2.58	2.81	3.04	3.29
17.50	1.12	1.32	1.52	1.73	1.95	2.16	2.39	2.62	2.85	3.09	3.33
17.75	1.13	1.34	1.54	1.76	1.97	2.19	2.42	2.65	2.89	3.13	3.38
18.00	1.15	1.36	1.57	1.78	2.00	2.22	2.46	2.69	2.93	3.18	3.43
18.25	1.17	1.37	1.59	1.80	2.03	2.26	2.49	2.73	2.97	3.22	3.48
18.50	1.18	1.39	1.61	1.83	2.06	2.29	2.52	2.77	3.01	3.27	3.52
18.75	1.20	1.41	1.63	1.85	2.09	2.32	2.56	2.80	3.05	3.31	3.57
19.00	1.21	1.43	1.65	1.88	2.11	2.35	2.59	2.84	3.09	3.35	3.62
19.25	1.23	1.45	1.67	1.90	2.14	2.38	2.63	2.88	3.13	3.40	3.67
19.50	1.25	1.47	1.70	1.93	2.17	2.41	2.66	2.92	3.17	3.44	3.71
19.75	1.26	1.49	1.72	1.95	2.20	2.44	2.69	2.95	3.22	3.49	3.76
20.00	1.28	1.51	1.74	1.98	2.22	2.47	2.73	2.99	3.26	3.53	3.81

\*EXPLANATION—The left-hand column shows market prices per cwt. of standard S. P. product (hams, picnics, bellies or whatever). Other columns show various percentages of weight loss from shrinkage.

From your tests you know your average shrinkage from S. P. to smoked weight on each of these products. Use the column showing that percentage, and the dollar figure in that column opposite the market price of S. P. product will give you the amount you lose by shrinkage. This should be used in computing cost of the smoked meats.

This is only one cost item. Others to be figured include cost of labor in trucking, unloading, soaking, stringing, hanging, smoking and branding; also supplies, repairs, plant overhead, wrapping, packing, loading, delivery, selling and administrative expense, and profit.



# Telling the Story of Meat

## I—Nutrition and Research

First of a series of high-lights on the efforts of the National Livestock and Meat Board during the past year to promote the interests of the livestock and meat industry.

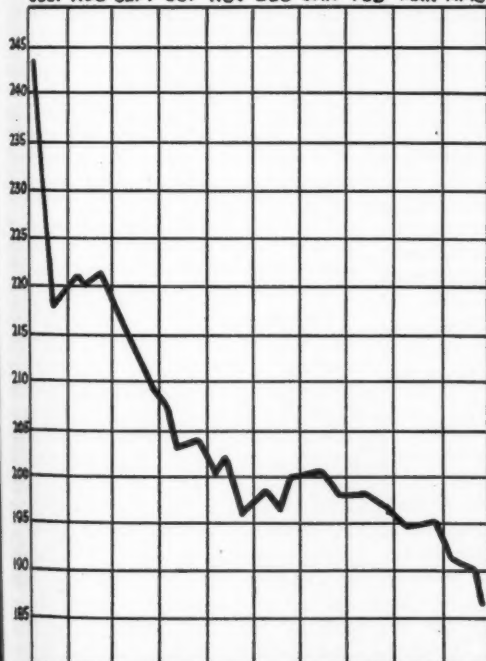
POSSIBLY never before has there been such a marked appreciation of the close relationship that exists between the right selection of food and the maintenance of good health. Nearly everyone seems to be interested in authentic information which will help in following the rules of proper nutrition.

The subject of nutrition is one of the most important points in the program of the National Live Stock and Meat Board, for scientific facts show that meat is a real leader among foods as a source of essential food elements.

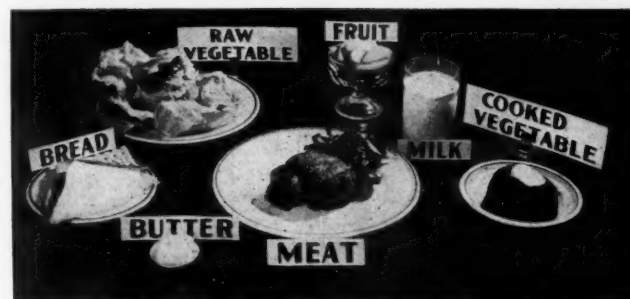
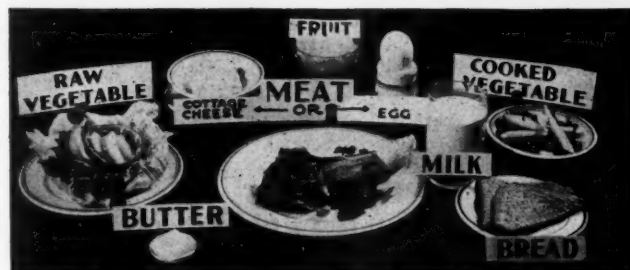
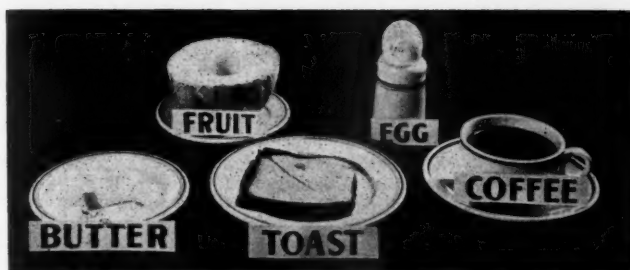
But the Board is not allowing meat to rest upon laurels already won. And it is not overlooking the need for constant effort to guard against and put down groundless anti-meat propaganda which still crops up from time to time. Facts are being placed in the hands of doctors, dentists, and dietitians, whose influ-

### TYPICAL WEIGHT LOSS in OBESITY STUDY

JULY AUG SEPT OCT NOV DEC JAN FEB MAR APR



AGE 14, HEIGHT 5'3"—WT. AT BEGINNING 243 lbs  
PRESENT WT. 187 lbs. LOSS 56 lbs— AVERAGE  
WEIGHT FOR HEIGHT AND AGE 114 lbs.



### HOW TO REDUCE WEIGHT ON A MEAT DIET.

Here is a typical day's menu in the reducing diet advocated by the National Live Stock and Meat Board, showing liberal servings of lean meat in two of the three meals.

The diet was used successfully in reducing studies carried on with patients differing widely in age and in degree of obesity. It differs from a normal diet only in that it contains fewer calories. Patients who followed this diet stated that they relished their meals, suffered no discomfort, and improved in health during the reducing period.

ence is great in questions of diet. The story is being told direct to the consuming public in plain, every-day language that makes it easy for the layman to understand why it is to his advantage to include liberal amounts of meat in his diet.

### Value of Meat in a Reducing Diet.

An important phase of the 1933-4 research program was a study of the use of lean meat in reducing diets. The study was prompted by a discovery made in a Chicago clinic. Patients for whom high protein (meat) diets had been ordered were found to be making the most rapid progress in weight reduction. The reason advanced was that an excess of protein probably stimulated the body to burn the extra weight at a faster rate. The Board decided to sponsor a weight-reduction study using lean meat as the main source of protein. The research was carried on by Dr. Leo K. Campbell of Rush Medical College.

The results show that meat has a very definite place in the reducing diet; that with meat one can reduce comfortably and safely—a ten strike for this food in view of the present-day popularity of weight reduction diets from which meat is so often excluded.

The reducing diets used contained about one-half pound of meat daily. In addition they included raw and cooked vegetables, milk, fruits, cottage cheese, eggs, bread, butter, and black coffee. The

average number of calories in the diet was about 40 to 45 per cent less than in a normal diet.

In the first period of the study each patient was hospitalized every fourth week for thorough examinations, including kidney function tests. These tests have shown no kidney damage whatever or other harmful effects from the diet used.

#### Lost 45 Pounds in 19 Weeks.

Reports on some of the patients are as follows: A fourteen-year-old girl who should have weighed 114 pounds, actually weighed 243 pounds. In 19 weeks she lost 45 pounds.

A patient 27 years old, weighing about 70 pounds in excess of normal, lost 70 pounds in nine months.

A woman 51 years of age, 26 pounds

section of Chicago. Complete physical examinations were given. Histories of the diets of the children were secured. Examinations showed that all but four of the 55 were anemic. In this condition there is an inadequate supply of the coloring matter which carries oxygen to the blood, a lack of red blood cells or both. The condition is usually due to an insufficiency of iron in the diet. The histories of these children showed that none had been receiving an adequate supply of meat.

The children were divided into two groups for this study, the division being made on the basis of physical condition, social histories and amounts of meat eaten at home. Both groups received a hot lunch at school. One group was given a dish containing meat, the other a dish with no meat. The lunches,

contact with thousands of doctors and other professional groups by meeting them at their conventions. Such contacts have made it very clear that these professional men and women are greatly interested in the information on meat which the Board has to offer. Major events at which the Board maintained booths during the year were the conventions of the American Dental Association, the American Dietetic Association, the Chicago Dental Society and the American Medical Association.

#### Food Value Charts.

Special literature on the subject of meat in nutrition has been prepared for both professional groups and the layman. This includes such material as Food Value Charts, dental folders which show the value of meat in maintaining strong, healthy teeth, a folder explaining the place of meat in the diet of expectant mothers, etc.

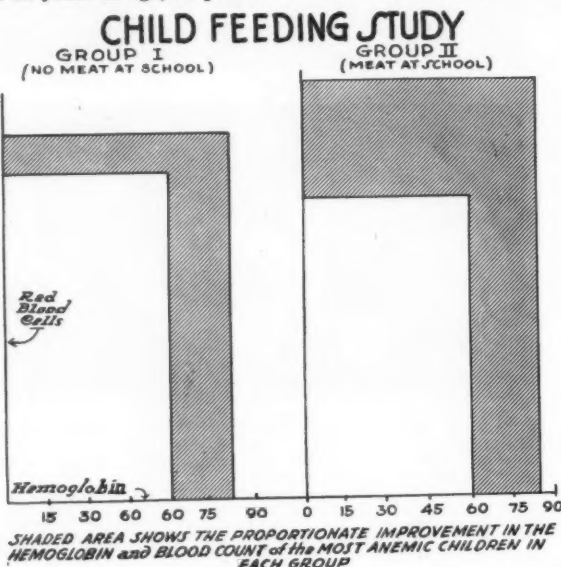
The Food Value Charts, carrying the seal of indorsement of the American Medical Association, are looked upon as one of the most outstanding pieces of educational material ever published in the interests of meat. By showing the relative amounts of the different food elements in average servings of meat and other common foods, the fact is brought out forcefully that meat is a leader among the foods we eat. More than 145,000 sets of these charts were required to fill requests received during the year, largely from educational institutions and professional groups.

The widespread demand for such information from all parts of the United States and even from a number of foreign countries is striking evidence of the interest in the subject of meat and its relation to health.

Meat investigations conducted by the Board will be the next subject discussed in this series.

#### POULTRY REDUCTION LIGHT.

Effects of the drought are reported to have been less noticeable on poultry and egg production than on livestock production. As a result, the reduction in the number of chickens on farms July 1 is estimated at only 10 per cent less than a year earlier. A sharp curtailment in market supplies of poultry and a reduction in production of eggs during the next twelve months are expected, the Bureau of Agricultural Economics states. Should prices of eggs be favorable to farmers the remainder of this year, more layers would be retained and there would be only a slight decrease in total egg production. However, even this would be 5 to 10 per cent less than the five-year average. Cold storage holdings of case eggs in ten states on July 10 were 8 per cent less than a year earlier but 5 per cent more than the average of recent years.



overweight, reached her desired weight by losing 3½ pounds per week for seven weeks.

Another woman, 29 years old, reached her desired weight of 124 pounds, losing 11 pounds in one month. A man of 60 lost 25½ pounds in three months.

All patients stated that they not only reduced with comfort, but actually felt better at the close of the diet period.

#### Meat in Child's Diet.

The Board inaugurated a Child Feeding Study under the supervision of Dr. Robert S. Herzog of the Northwestern University Medical School. The object of the study was to obtain more information relative to the need for meat in the child's diet. The fact that surveys have revealed a prevailing condition of malnutrition among children made the study of added significance.

Fifty-five children were selected for the study at a grammar school in a poor

however, all contained equal numbers of calories.

It was found that in the case of those given the diet including meat the degree of anemia was reduced. The most marked improvement was noted in those children who had extra helpings of meat at school and the most meat at home. On the other hand, in those receiving the meatless diet there was an increase in anemia.

#### Nutrition Studies with Animals.

In addition to the research involving human beings, nutrition studies are in progress in which experimental animals are used as subjects. For example, at the University of Minnesota Dr. George O. Burr and W. R. Brown are studying the value of lard in the diet. At the University of Iowa Dr. Matill and Mr. Seegers are studying the Nutritive Value of Animal Tissues for Growth, Reproduction and Lactation.

The Board has established personal

# Should the Meat Packer Can Dog Food?

*Survey of a 100 Million Dollar Market Which Is Already Second Largest User of Tin Containers*

**W**HAT are the opportunities for the profitable production of prepared dog food?

This is a question in the minds of many meat packers, judging from inquiries on this subject received by THE NATIONAL PROVISIONER from packers in all sections of the country.

Generally it may be said that the market is large and is growing.

There are between 12 and 15 million dogs in the country. Their numbers have increased rapidly during the past three or four years.

## A Hundred Million Dollar Market.

Retail sales of prepared dog foods total between 100 and 130 million dollars yearly, according to a recent comprehensive survey.

Canned dog food manufacturers already are the second largest users of tin containers of any food industry.

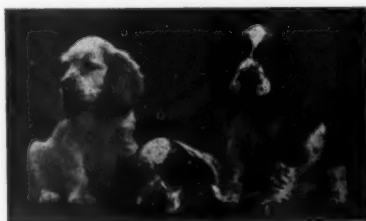
There are more than 200 brands of prepared dog foods on the market—of which less than a score are those of meat packers.

Whether or not it would be profitable for a meat packer to engage in the manufacture of prepared dog food is a matter each must decide for himself.

## The Packer Must Decide.

One thing is certain: *The packer who produces a dog food to suit dogs and satisfy dog owners has a better chance to succeed than one who regards dog food simply as an outlet for meat plant products.*

In surveying this market (which seems to be a tempting one, judging by the amount of correspondence on the subject coming to the desk of the editor) packers must keep in mind this



THEY MUST BE SATISFIED.

bit of human nature—dog owners often seem to think more of their dogs than they do of themselves!

In other words, a dog food that suits the dog will "repeat." One that he refuses, or that makes him sick, goes into the garbage can!

That is why the packer—if he wants to make dog food—must think of the dog, and not of his offal.

## Gave It a Bad Name.

A leading authority on dog food says that of the 200 brands of dog food on the market, a large number have been misrepresented to dog owners. Reaction to such misrepresentation is now evident in a movement among dog owners and kennel clubs, backed by government officials and veterinarians, to distinguish between good and bad dog food.

This same authority is of the opinion that dog food manufacture might well center in the meat industry.

The meat plant is the source of a large proportion of the products entering into the manufacture of dog food. The meat packer has the experience and facilities to produce a quality product, merchandise it efficiently and distribute it economically.

## The Packer's Opportunity.

The meat industry, therefore, is in strategic position to gain a considerable portion of the dog food business—if it can make products with due consideration for a dog's nutritional needs.

The opportunity is here. The packer can capitalize on it, or he can "muff" it. Results will depend largely on his production policy.

But what the individual packer wants to know first of all—even before he is ready to work out a formula and plan production—is this: What and where is the market?

Information on the dog food market is available in a market research completed recently by the Major Market Newspapers, Inc., in 102 of the larger cities of the country. In making the survey and determining market facts over 6,000 retail dealers selling prepared dog foods were contacted.

## Results of a Market Survey.

Approximately 30 per cent of the people in the United States live in these 102 cities, and about 39 per cent in the counties in which these cities are located. These counties, however, represent 72 per cent of the spending income from industries and 65 per cent of all income, including that from farms.

The primary purpose of the research was—

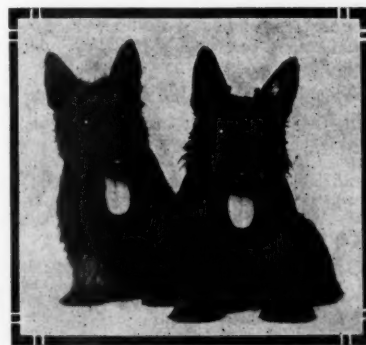
- 1—To determine principal markets for dog foods.
- 2—To estimate size of markets.
- 3—To determine how best to sell them.

## Chief Retail Outlets.

There are 10 principal retail outlets for prepared dog food. These, in the order of their importance, are as follows:

- 1—Independent grocery stores.
- 2—Voluntary chain grocery stores.
- 3—Chain grocery stores.
- 4—Independent drug stores.
- 5—Chain drug stores.
- 6—Delicatessens.
- 7—Meat markets.
- 8—Pet stores.
- 9—Department stores.
- 10—Hardware stores.

However, if a packer wants to find the best outlet for his dog food in any



Photos courtesy "Dog World."





particular community he will have to make his own investigations, for buying habits in the city may be different from those that prevail generally. This can be illustrated by an incident:

#### Must Select Right Channel.

A prominent dog food manufacturer seeking his share of the business in Grand Rapids, Mich., made a merchandising drive and succeeded in getting a good distribution for his product in the grocery stores of the city.

But sales did not total the volume he had a right to expect, in view of the large number of retailers handling his product. The study previously referred to explained the reason. Dog owners in Grand Rapids had acquired the habit of buying dog food not at grocery stores, but at drug stores.

Buying habits there, as revealed by the survey, are shown in Table 1.

TABLE 1.—BUYING HABITS IN GRAND RAPIDS

Type of store.	Av. No. cans of dog food sold per store per week.
Chain drug.....	73.4
Independent drug.....	5.0
Chain grocery.....	4.2
Independent grocery.....	3.6
Meat Markets.....	2.1

The dog food manufacturer previously referred to, armed with the information in Table 1, went after the drug store trade, aimed his advertising to attract drug store customers and entirely changed his sales picture in that particular city.

#### Here They Patronized Chains.

But had he been going after the Atlanta, Ga., market he would have had to use entirely different tactics. Here the dog owner is more prone to buy prepared food for his pet in the chain grocery store. The situation there is shown in Table 2.

TABLE 2.—BUYING HABITS IN ATLANTA.

Type of store.	Av. No. cans of dog food sold per store per week.
Chain grocery.....	74.4
Independent grocery.....	27.0
Voluntary chain grocery.....	24.6
Delicatessen.....	19.0
Chain drug.....	9.9
Independent drug.....	8.0
Meat markets.....	6.0

Average number of cans of prepared dog food sold per store per week in Atlanta is 26.5.

Thirteen brands were on sale in the city at the time the study was made. Total sales were 1,856 cans weekly, ranging from 746 for the most popular brand to one can weekly for the poorest selling brand.

#### Sales Per Store High in Brooklyn.

In Brooklyn, N. Y., the chain grocery stores are also the best outlet for prepared dog food, being considerably ahead of any other type of store in average number of cans sold weekly. The situation there is as shown in Table 3.

TABLE 3.—BUYING HABITS IN BROOKLYN.

Type of store.	Av. No. cans of dog food sold per store per week.
Chain grocery.....	43.1
Delicatessen.....	24.1
Voluntary chain store.....	17.5
Independent grocery.....	12.1
Independent drug.....	4.0

## Stop! Look! Listen!

Meat packers are eyeing this \$100,000,000 dog food market with interest.

It offers opportunities for the packer, but he must watch his step!

THE NATIONAL PROVISIONER is making a study of this market, and will give its readers the results in a series of articles of which this is the first.

Average week sales of dog food per store per week in Brooklyn are 18.9 cans. Twenty-five brands were on sale in the city, only four or five of which have any considerable distribution.

In Seattle, Wash., the chain drug store is the important outlet for prepared dog food. How sales are made there is shown in Table 4.

TABLE 4.—BUYING HABITS IN SEATTLE.

Type of store.	Av. No. cans of dog food sold per store per week.
Chain drug.....	194.2
Department.....	132.0
Hardware.....	67.1
Pet.....	44.1
Independent grocery.....	43.4
Voluntary grocery.....	43.1
Ten cent.....	26.6
Independent drug.....	20.8
Delicatessen.....	18.0
Chain grocery.....	2.7

Nineteen different brands of prepared dog food are sold in Seattle, only five of which are bought in any considerable volume.

#### Where Sales Reach Million Mark.

Sales and merchandising data, similar to that given for Grand Rapids, Atlanta, Brooklyn and Seattle, are available for 98 other large cities of the country.

As a result of this study in these 102 larger cities in the country it was estimated that 48.6 per cent of the prepared dog food produced is sold in these communities. In ten of these larger cities retail sales exceeding \$975,000 are made annually, as shown in Table 5.

TABLE 5.—DOG FOOD SALES IN LARGE CITIES.

City.	Retail sales of prepared dog food.
New York.....	\$10,681,400
Chicago.....	4,304,300
Brooklyn.....	2,822,400
Philadelphia.....	2,768,700
Detroit.....	2,037,200
Los Angeles.....	1,951,400
Boston.....	1,487,300
Cleveland.....	1,166,300
San Francisco.....	997,800
St. Louis.....	997,800

Total retail sales for the 102 major cities of the country are placed at \$48,608,700. Sales in the cities and counties in which these cities are located are estimated at \$59,178,000.

In other words, approximately one-half of all dog food manufactured,



HOW ONE PACKER ADVERTISES DOG FOOD.

perhaps a little less, is sold in the 102 larger cities and the country immediately surrounding them.

Leading brands of prepared dog food, listed in the order of their importance in the various geographical divisions of the country, are included in the survey.

#### Customers Buy by Brand Name.

How do customers buy dog food? Do they ask for it by brand names? How many cans are bought at one time?

Answers to these questions are of interest to the meat packer planning to manufacture or manufacturing dog food.

In Atlanta, Ga., from 70 to 100 per cent of customers buy dog food by brand name. Of the independent grocers interviewed in Albany, N. Y., one said 10 per cent of the customers ask for dog food by brand name; one said 25 per cent, one said 40 per cent, three said 50 per cent, one said 90 per cent and one said 100 per cent.

Of the voluntary chain grocers in Albany, six said 50 per cent of the customers buy dog food by brand, three said 75 per cent and 6 said 100 per cent.

In Seattle, Wash., 31 druggists said 90 per cent of the dog food sold is asked for by brand name. One department store in that city said 50 per cent and one said 85 per cent.

Some stores carry only a single brand of dog food, others may handle a number of brands. Chain stores generally push favored brands.

Customers usually buy more than one can at a time, when a price inducement encourages quantity purchases.

#### Good Merchandising Needed.

A study of sales of dog food in various cities shows that while some manufacturers are apparently very successful in securing distribution, they are not so well able to build large consumer demand for their products. On the other hand, brands sold in fewer stores often outsell those with a wider distribution, indicating more success in building consumer demand than in selling retailers.

No doubt quality of the product is an influential factor in each case.

Many brands of prepared dog food have not, as yet, attained either wide distribution or large consumer demand. Merchandising of the product, therefore, is something the packer must take into consideration. In every territory there are some brands that are well established, and in practically no community would a packer be able to get his share of sales without probably some intensive merchandising effort.

#### Points to Remember.

Three things seem certain.

1—The packer must have a product that will "repeat," otherwise he cannot hope to build profitable volume.

2—He must build consumer demand for his product.

3—His distribution must be wide enough so that customers can purchase it without inconvenience.

This is the first of a series of articles on prepared dog food—the market for it, what it must be to become popular, how to produce it and how it is being merchandised. Another will appear in an early issue of THE NATIONAL PROVISIONER.



# Government Meat Canning Plans

**P**LANs to establish small meat canneries throughout the emergency drought areas are under consideration by federal and state relief administrations. Some 400 to 500 canning units, operated as state work relief projects under the agricultural extension divisions, are being considered. This it is claimed would make possible more rapid utilization of cattle in distress areas, and the assumption is that the money to operate these plants would come from federal sources.

Precedent for this already has been set in Texas, where some 15 meat canning plants have operated in state relief work. Federal and state extension agencies give technical direction and necessary training and supervision of workers.

Meat canning projects as planned are small and highly localized, and are designed not only to furnish work relief but to utilize cattle, calves and sheep from nearby sections and thus avoid much of the cost of distribution. It is said that commercial canning plants are working to capacity on relief cattle, and if these local projects were active it would make possible considerable increases in government purchases of these animals.

Questions arising in connection with such an undertaking are whether the government will be able to undertake operations on a considerable scale without disturbing commercial channels, and whether once in the business the government will withdraw when the emergency fades.

## NEW CANNED BEEF BIDS.

New bids on canned beef and chilled veal have been invited by the Federal Surplus Relief Corporation under schedule 78, to be opened July 26. The schedule is similar to No. 69, under which slaughtering, chilling, freezing and canning operations are now being conducted.

Awards will be made under the new schedule for a period of one month of 30 days. It is pointed out that the number of cattle that will become available for processing is not known, this depending largely upon the condition of the animals as they are found in the drought region. "They may be many or few," the schedule states. "Awards must be based, however, upon the indicated capacity of each plant with a view to taking care of the maximum number of cattle that might become available. It will be understood that cattle actually available in any location will be apportioned to the contractors

in the vicinity by the B. A. I. inspector in charge at the yards."

Should there be more cattle than the ability of the bidding plants can handle, the beef will be frozen in quarters or as boned beef. It is understood that the corporation may suspend or curtail the contracts if the supply of cattle is less than that required to furnish all contractors in accordance with the terms of the awards.

The new schedule provides that the meat from the entire carcass is to be used "with the exception of shanks, hanging tenders, skirts, head meat, tenderloins, kidneys and kidney fat." The previous schedule made all of these exceptions and in addition "scrap

meat." It is assumed that under Schedule 78 the scrap meat is to be canned also.

## DROUGHT CATTLE PURCHASES.

Cattle purchased under drought relief measures totaled some 851,111 head on July 11. This is 35 per cent of the total inventory of cattle on the 70,000 farms in 14 states where cattle were sold voluntarily under the drought relief plan. The total cattle population in the 14 drought states, including dairy cattle, was estimated on January 1, 1934, at 30,496,000 head, which is a little less than half cattle population.

More than \$2,750,000 has been paid for these cattle, including benefit and purchase payments. Benefit payments to the close of business July 11 were \$898,850; purchase payments, \$1,658,201.

## Packers' Programs on the Air

### Carstens Packing Company Dramatizes the Local Barber Shop

**I**N EVERY rural community the local barber shop is the clearing house for every form of news and gossip that floats about the county. Sometimes it is not only the clearing house; sometimes it's where the trouble starts.

But there is a great deal of of homely philosophy in these barber shop meetings. Pathos has its share in the conversation, but more often humor of the side-splitting variety is the thing that strikes the keynote.

Realizing this, the Carstens Packing Company of Tacoma, Portland, Seattle and Spokane have chosen this background for radio broadcasts presenting their line of meat products.

The program was skillfully arranged by president W. H. Wells with the idea of creating good will for the Carstens products, and apparently it has succeeded in putting audiences in a receptive mood. Mr. Wells believes the judicious use of the sponsor's name by repetition carries the message more effectively than straight "commercials" could. There is no other advertising of products on this broadcast.

The main characters are Grandpa Prouty, deaf octogenarian; Chet Rochester, fearless guardian of the law; Jeff Larrabee, loquacious village barber, proprietor of the Elite Barber Shop located in the village of Carstens Corners; Henry Carstens, proprietor of the Carstens House, main and only hostelry; his wife, Sophie; Aunt Sarah, village gossip; Mrs. J. Worthington Bangs, richest woman in Watkins County; Budge Talbot, postmaster, etc.

The program, which will run for six months, is broadcast from KOMO in Seattle, KGW in Portland, and KHQ in Spokane, using an NBC hookup. It lasts for thirty minutes. Burton James and the Seattle Repertory Players enact the comedy-drama.



AT CARSTENS CORNERS.

These are some of the main characters in the Carstens Packing Company broadcast, called "Carstens Corners." Grandpa Prouty reads the Police Gazette; Jeff Larrabee, the barber, shaves Henry Carstens, the hotel proprietor. In the background is Chet Rochester, "fearless guardian of the law."

# Practical Points for the Trade

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## Saving Second Pickle

Is second pickle worth saving and if so how can it be used? This is the question of a small packer, who says:

Editor The National Provisioner:

Quite often we have read articles in your magazine touching upon the subject of boiled second pickle.

We have, however, failed to note any information as to how this pickle is handled. If you have a reprint giving this information we would like to have it; if not, will you furnish through your columns, information on how to handle this pickle and the amount of salt and salt-peter it is necessary to add before it can be used again?

Information has been given from time to time in THE NATIONAL PROVISIONER on methods of handling second pickle. This may be summarized as follows:

After meats are removed from curing pickle the pickle still retains a considerable amount of the curing ingredients. In some companies it is the practice to recover this pickle, sterilize it and add more of the curing materials to bring it up to full strength.

The usual practice is to boil the pickle, filter it through sponges or some other filtering agency, then chill and build it up to the desired strength. To do this accurately a chemical analysis is desirable, in order to know just how much of each ingredient should be added.

Equipment for recovering and remaking this second pickle consists of vats for boiling, filtering apparatus, double pipe coolers and a storage vat. The vats for boiling are used for collecting and storing the used pickle until enough has been accumulated to process it. The vats should not be too large, as this pickle must be worked up without too much delay.

Wooden vats of about 1,500 gallons capacity are commonly used. They are equipped with 2 in. steam coils, set far enough away from the sides to permit of the vat being cleaned with ease. It is desirable that the steam coils have a cold water connection for use in chilling the pickle after it has been boiled. There must be enough of the coil to insure rapid heating as well as rapid chilling.

From this vat the pickle is run through the filtering apparatus into a storage vat, after it has been boiled and cooled down. Here it is settled and removed for use by means of a siphon which is set 6 in. from the bottom of the vat so no settlings will be drawn off.

Rapid handling of this second pickle is desirable, as it often contains organ-

isms which have a tendency to destroy the nitrite in the pickle before it can be used again. This is true whether nitrate or nitrite is used in the formula. If nitrate is used, nitrite forms out of this during the period of curing, and it is the nitrite which remains in the pickle. Rapid boiling and quick chilling overcome this trouble to a considerable degree where such organisms are present.

Most second pickle contains about two-thirds of the salt and sugar and one-half of the nitrate used in the original pickle. It is necessary, therefore, to add one-third of the original amount of salt and of sugar and one-half of the nitrate used in the formula, to bring it up to the strength of the original pickle.

Some packers do not advocate the use of this second pickle for curing best grades of meat, although if quickly and carefully handled it is a good pickle. It is used extensively in the curing of meats for sausage, by pouring  $\frac{1}{2}$  gallon or a gallon of it over the top of the tierce in which the meats are being cured. This is done before the pickle is brought up to its full strength. Second ham pickle used in curing sausage meat is thought by some manufacturers to add a nice flavor to the cured trimmings.

## Canadian Style Bacon

Consumer demand for lean bacon has had a tendency to popularize the type of bacon made extensively in Canada, known in this country as "Canadian style" bacon.

This product is made from the loin rather than the belly, as in American bacon. It is stuffed either in beef bungs or bung-size cellulose casings and smoked. It may be frozen for a certain length of time before curing, or if fresh unfrozen loins are cured smoking must be so done as to reach an inside temperature of 137 degs. in the stuffed product.

Instructions for making "Canadian style" bacon have been prepared by THE NATIONAL PROVISIONER and subscribers can secure copy by sending 10c in stamps with request on the attached coupon.

The National Provisioner,  
407 So. Dearborn St., Chicago, Ill.  
Please send me instructions on "Canadian style" bacon.

Name.....

Street.....

City.....

Enclosed find 10c in stamps.

## Packing Frankfurters

Should frankfurters be packed the same day they are made? A sausage manufacturer writes:

Editor The National Provisioner:

Please inform us whether or not it is proper to pack frankfurters the same day they are made.

It is all right to pack frankfurters the same day they are made, provided they are thoroughly cooled before they are packed. The important thing is to keep them from sweating, as this encourages the formation of mould.

However, frankfurters should not be packed until they are to be shipped. It is not a good plan to pack sausages some time in advance and hold them in the containers. This is particularly true in warm weather. They should not be too cold when they are packed. Smoked cooked sausages should be held in a storage or sales room at a temperature of around 50 degs., or even as high as 55 degs. If sausages are taken out of a 40 deg. cooler and packed in containers they are pretty sure to sweat, especially at this season of the year.

## Two Grades of Bologna

A packer who wants to make two grades of bologna asks for some information. He says:

Editor The National Provisioner:

We want to make two grades of bologna and wonder just how these two grades should differ. We have an outlet for a reasonable quantity of high priced product but must have a less expensive one as well.

The chief difference in the two grades of bologna would be in the meats used. The methods of handling and manufacture are the same. Less expensive meats can be used in the second grade but they should be fresh and of unquestioned quality. There is no reason why a second grade sausage should not be a very good sausage, except that the meats included are not of as high quality.

For a first grade bologna only good beef chucks and fresh regular pork trimmings should be used—about 65 to 70 per cent of the beef and 35 to 30 per cent of the pork. For the second grade bologna, bull meat, beef hearts and tripe can be used for the meat in the formula along with fresh regular pork trimmings or frozen pork trimmings. In each 100 lb. batch about 10 lbs. of hearts, and 15 lbs. of tripe along with the bull meat would constitute the beef in the formula.

## Old Freezer Stock

Some unsatisfactory results with bacon made from frozen bellies are being secured by a West Coast packer, who writes regarding this as follows:

Editor The National Provisioner:

We have been having a little difficulty with bacon recently which is made from frozen bellies. We put our fresh bellies in a public storage freezer where they are frozen at 0 to 5 degs. below and later are transferred to a temperature of from 10 to 12 degs. above where they are held until taken out for cure.

Recently some of these bellies show yellow while the meat portion shows a coppery tinge. Some of the bacon has a rancid odor. The bellies have been in the freezer from 9 to 12 months. Is this holding them too long, and is this the cause of the trouble?

The yellow color of the fat and copper color of the lean in this meat indicates rancidity. It is a good deal of a risk to hold product for so long a period. The use of the freezer for holding product to be cured later has become very general but the turnover should be more rapid than that indicated by this inquirer.

If it is necessary to hold for long periods, or even when freezing and holding for a comparatively short time, it is well to freeze as quickly and at as low temperature as possible. It would be better if this product were frozen at 15 degs. below zero than at zero or 5 above and then held at not higher than 10 degs. above. Also there should be as little fluctuation in temperature as possible during the freezing and holding processes.

It is almost impossible to do anything with rancid meat. If it is cured and put through the regular channels of distribution, it is likely to hurt the packer's trade. Therefore, every effort should be made to avoid such losses in handling product. The best way to do this is to have temperatures right, to protect the product in the freezer so as to avoid freezer burns, to defrost in a weak pickle that is kept constantly agitated and to cure and smoke promptly after taking the meat out of the freezer.

### DRY GARLIC SPECIFICATIONS.

Changes in specifications for dehydrated garlic used in sausage and other meat food products have been prescribed by the U. S. Bureau of Animal Industry, effective August 1. These have been issued as Circular Letter No. 1831, dated June 28, 1934, and are as follows:

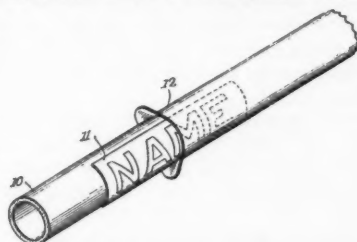
"After August 1, 1934, dehydrated garlic used in meat-food products should be the product prepared from the separated clean sound cloves exclusive of the husks, stems, roots and root crowns. In order to allow time for establishments to procure supplies of properly prepared dehydrated garlic, the product prepared by drying and grinding the entire bulb will be permitted to be used until the date specified, but not thereafter."

## Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

### Marking Sausage Casings.

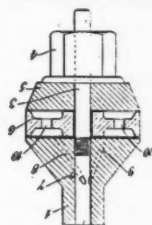
Seymour Oppenheimer, Chicago, Ill., assignor to Oppenheimer Casing Co., Chicago, Ill. This method consists of applying a sheet of "Cellophane" bearing



the indicia to the surface of an arbor, drawing a moist casing over the arbor and then exposing the casing and sheet to a heating agent. This effects a transfer of the indicia to the surface of the casing. The remainder of the "Cellophane" is then removed. Granted May 15, 1934. No. 1,958,588.

### Method of Manufacturing Margarine.

Kurt Gropengiesser, Levallois-Perret, France. This margarine manufacture of the oil-in-water emulsion type, consists in introducing atomized liquid fats of particle size less than 0.001 mm. but not less than 0.0001 mm., under the surface of turbulently agitated skim



milk to which a small percentage of egg yolk has been added. This is done until an emulsion is obtained containing substantially equal parts by weight of oil phase and aqueous phase. The resulting emulsion is then worked up to a solid by a buttering process. Granted May 19, 1934. No. 1,958,820.

### Method for Preparing Weasands.

William C. Ragals, Buenos Aires, Argentina, assignor to Berth, Levi & Co., Inc., New York, N. Y. Method consists of subjecting raw weasands to pneumatic stretching to approximately their natural limits. After this, subject them to such mechanical stretching of the whole texture transversely, in opposite and parallel directions under exclusion of shrinking agents, whereby a tautened unsupported condition will be set up throughout the whole of the sides of the weasand and a supported tension condition in the edge portions. The stretched weasand is then dried, the mechanical stretching being maintained until the drying is completed. Granted February 6, 1934. No. 1,945,866.

### Method of Trimming Hams.

John A. Donahoe, Pittsburgh, Pa., assignor to Donahoe's Inc., Pittsburgh, Pa. This method consists in sawing off the shank portion of the ham at an oblique angle, substantially at the junction



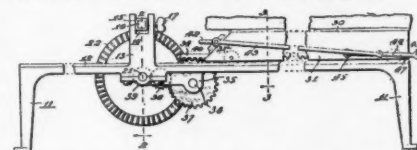
tion of the two leg-bones with the thigh-bone. The meat and fat adhering to the rind and adjacent to the cut is undercut obliquely. The rind is then folded, the meat and fat adhering permanently over the end of the thigh-bone. Granted May 15, 1934. No. 1,959,022.

### Improved Margarine and Method for Marking.

Albert K. Epstein, Marvin C. Reynolds and Benjamin R. Harris, Chicago, Ill. A liquid vegetable oil is partially hydrogenated until it has a clearing point of approximately body temperature. This oil is then subjected to a temperature of between 60 and 70 degs. F. to permit the relatively higher melting point fraction to seed out, separating the higher melting point fraction from the liquid fraction. The higher melting point fraction is churned with an aqueous liquid to form a substantially liquid margarine emulsion. This is then crystallized and forms a plastic margarine mass of butter-like consistency. Granted May 15, 1934. No. 1,958,697.

### Bacon Rind Removing Machine.

Pexton F. Murray, Montebello, Calif. This machine is composed of a table with a bacon carrier, mounted for longitudinal movement, upon it. The forward end of the carrier is inclined with a transversely disposed clamping bar arranged on the inclined forward end. Pins project forward horizontally from the end portions of the inclined forward end of the carrier. These pass



through the ends of the clamping bar supporting it and draw the bar into clamping engagement with the bacon rind lying on the inclined forward end of the carrier. Granted May 15, 1934. No. 1,958,797.

### Artificial Casing for Sausage.

Erwin O. Freund, Chicago, Ill., assignor to The Visking Corporation, Chicago, Ill. A method for producing a marked stuffed sausage which comprises imprinting a mark or character in waterproof, smoke-proof, opaque ink upon a substantially dry cellulose casing. The ink is then hardened. The casing is then stuffed and the stuffed product is subjected to a curing operation. Granted May 22, 1934. No. 1,959,978.



# Refrigeration and Frozen Foods

## Refrigeration Piping

### How to Save by Modernizing the Layout in the Plant

By R. C. DOREMUS\*

**P**IPING is used in large quantities in the packinghouse refrigerating plant. It represents a considerable sum in initial capital investment cost, as well as in operation and maintenance.

It must be used carefully in order that maximum performance be obtained.

If too much piping is used in any part of the plant equipment, money will be squandered. If too little piping is used, operations suffer through lack of balance in capacity or excessive operating costs.

Piping represents such a large part of every refrigeration plant that it deserves intelligent treatment. Modern plants are constructed in the light of recent developments in the art by architects and engineers well versed in this profession. Old plants were often constructed from more or less hastily prepared plans—if any—with little thought given to the engineering possibilities of piping.

#### Checkup of Piping Pays.

Plants so constructed that have not yet modernized their old equipment still have it on their program—whether listed or not—for the principle of “sur-

\*Condensed from “Heating, Piping and Air Conditioning.”

vival of the fittest” holds true. A check-up of every plant, no matter when constructed, is advisable.

Piping used in refrigeration plants may be roughly grouped as

1. Piping to form surface, and
2. Piping to act as conduit.

In the first class, pipe is used as so much heat-transfer surface in order to collect heat from the material to be refrigerated and pass it through the pipe wall to the refrigerant within the pipe.

The material to be refrigerated may be solid, fluid, viscous or thin, high- or low-gravity liquid, gas, vapor or air of various specific heats, or what have you. The refrigerant may be water, brine, or some volatile refrigerant.

#### Calculating Pipe Surface.

Yet, whatever the application, the factors affecting its performance are quite well known and in a new plant may be properly calculated. In an existing plant the piping may be checked to determine how it compares with current piping practice and changes made to make it conform if desirable.

After the heat has been absorbed by the refrigerant, it must be conducted from one piece of equipment to another and finally eliminated from the plant in the condenser water. Most refrigerating fluids must be conserved and recirculated, which demands a definite cycle in closed piping. This piping acts simply as so much conduit to conduct

the fluids from one piece of apparatus to another in the operating cycle.

Amount of pipe surface required for a given tonnage must be carefully matched with the load; the conditions will determine the performance factors to be used. If the problem at hand be one of cooling a cold-storage room with either brine or direct-expansion ammonia, the rates of heat transfer will vary with wetted surface, defrosting, etc., but in general, with the customary heat insulants used, the surface may be determined by reference to the charts shown in Figs. 1 and 2.

**Example:** What amount of 2-in. brine pipe should be used in a cold-storage cooler measuring 30 by 80 by 11 ft. to maintain 33 degs. Fahr.

Volume =  $30 \times 80 \times 11 = 26,400$  cu. ft.

Fig. 1 shows ratio 14:1

Pipe =  $26400/14 = 1886$  lineal ft. of 2 in.

**Example:** What would the same condition require for direct expansion ammonia?

Fig. 2 shows a ratio 22:1

Pipe =  $26400/22 = 1200$  lineal ft. of 2 in.

In case it is desired to use 1½-in. pipe, multiply the 2 in. ratio by 0.70 to determine equivalent amount of pipe surface.

#### Allow for All Heat Items.

If the process load is very active, due allowance must be made for all items of heat by making a heat balance and computing load on an hourly rate in order to calculate sufficient pipe to match the load. Otherwise the surface will be deficient, and it will be necessary for the plant to operate with a larger temperature head or difference than is economical to produce capacity results.

In any case the surface may be calculated readily from the formula:

$$H = A \times U \times (T_1 - T_2)$$

where

H = Total B.t.u. per hour;

A = Area of transfer surface;

U = Heat transfer factor;

T<sub>1</sub> = Temperature of material to be cooled;

T<sub>2</sub> = Temperature of refrigerant

Table 1—Square Feet of Direct-Expansion Pipe-Coil Surface in Air Per Ton of Refrigeration Per Day.

Suction Temp. F.	Room Temperatures.									
	-10	0	10	20	30	40	50			
30	...	...	...	...	960	480	240			
25	...	...	...	...	480	240	120			
20	...	...	...	...	240	120	60			
15	...	...	...	...	960	320	192			
10	...	...	...	...	480	240	120			
5	...	...	...	...	960	320	192			
0	...	...	...	...	480	240	120			
-5	...	...	...	...	960	320	192			
-10	...	...	...	...	480	240	120			
-15	960	320	192	137	107	88	74			
-20	480	240	120	96	80	69				
-25	320	192	137	107	88	74	64			

The above table is calculated using K = 2.5 B.t.u./sq. ft./F. diff./hr.  
For lineal ft. of 2-in. pipe, multiply tabulated value by 1.61.  
For lineal ft. of 1½-in. pipe, multiply tabulated value by 2.30.

Table 3—Maximum Length in Feet of One Continuous Coil of Ammonia Direct Expansion Room Piping.

Pipe Size In.	Based on average vapor velocity of 1,000 fpm.															
	-27	-20	-15	-10	-5	0	+5	+10	+15	+20	+25	+30				
1/8	216	268	285	335	382	435	485	543	602	675	758	842				
1/4	318	393	420	493	563	641	718	800	885	981	1115	1240				
3/8	425	525	562	660	757	853	960	1070	1180	1325	1490	1660				
1/2	600	742	795	932	1070	1215	1360	1510	1670	1870	2110	2340				
3/4	732	900	960	1135	1300	1470	1650	1840	2040	2290	2570	2850				
1	973	1200	1285	1510	1725	1960	2200	2450	2720	3030	3410	3800				

A = Internal area of pipe in sq. in.  
Vmax = Maximum velocity of vapor in coil inches per min.  
E = Refrigerating effect in B.t.u. per cu. ft.  
Td = Temp. difference inside and outside of coil in F.  
Smax = Maximum surface of coil in sq. ft.  
K = Constant representing safety factor = 0.5.

$$S_{max} = \left[ \frac{E (A \times V_{max})}{1728} \right] \times 60 \times K = \left[ \frac{E (A \times V_{max})}{1728} \right] \times 1.13$$

Table 2—Square Feet of Brine Pipe Coil Surface in Air Per Ton of Refrigeration Per Day.

Brine Temp. F.	Room Temperatures.									
	-10	0	10	20	30	40	50			
30	...	...	...	...	...	343	172			
25	...	...	...	...	...	229	137			
20	...	...	...	...	...	172	114			
15	...	...	...	...	...	137	96			
10	...	...	...	...	...	114	86			
5	...	...	...	...	...	96	80			
0	...	...	...	...	...	86	76			
-5	...	...	...	...	...	76	69			
-10	...	...	...	...	...	69	62			
-15	685	229	137	96	86	76	62			
-20	343	172	114	86	69	57	46			

The above table is calculated using K = 3.5.  
For lineal ft. of 2-in. pipe, multiply tabulated value by 1.61.  
For lineal ft. of 1½-in. pipe, multiply tabulated value by 2.30.

Table 4—Maximum Area of Indirect Brine Coil Surface Per Valve to Maintain 5-F Rise with Average Brine Velocity of 0.75 fps.

Brine Temp. F.	Room Temperatures.															
	-20	-15	-10	-5	0	5	10	15	20	25	30	35	40	45	50	
30	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
25	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
20	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
15	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
10	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
5	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
0	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
-5	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
-10	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
-15	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
-20	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
-25	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	
-30	...	...	...	...	...	...	...	...	...	...	...	...	...	...	...	

The above table is based on: K = 3.50 B.t.u./sq. ft./F. diff./hr.



provided the U value of the surface is known or can be determined.

There are numerous cases where rooms of various temperatures are to be controlled on one refrigerant temperature, which means variations from standard conditions in temperature head. If one case used a 15 degs. Fahr. head it will require twice as much surface as one using a 30 degs. head. Or, conversely, a system may be operating at large temperature heads, whereas with a little revamping and the addition of some surface to a weak point it may be able to build the load with a smaller temperature head.

#### Cutting Refrigeration Cost.

This means that the compressor can do its work at a higher back pressure at a temperature nearer the plane of the load. Such operation is more efficient in that the compressor handles a larger tonnage at higher back pressure, and hence can handle the load in less time at a saving in power—which is a saving in operating cost.

Table 1 indicates the amount of direct-expansion pipe-coil surface in square feet per ton of refrigeration per day in the case of cooling gravity-circulated air, based on a U factor of 2.5 B.t.u. per sq. ft. per hr. per degree Fahr. of temperature head.

Example: What pipe surface is required to handle a 4-ton load at 10 degs. Fahr. in one room and a 5-ton load in a second room at 30 degs. Fahr., with a suction temperature of -5 degs. Fahr. on an ammonia direct-expansion system?

First room (From Table 1)  
 $A = 4 \times 320 = 1280$  sq. ft.  $= 1280 \times 1.61 = 2050$  lineal ft. of 2-in. pipe  
 Second room (From Table 1)  
 $A = 5 \times 137 = 685$  sq. ft.  $= 685 \times 1.61 = 1100$  lineal ft. of 2-in. pipe.

Note: For any given condition, it is obvious that a larger amount of surface will permit the same tonnage to be operated at a higher suction pressure and temperature or a lower temperature head inasmuch as:

$$H = A \times U \times (T_1 - T_2)$$

which is the fundamental heat transfer formula.

Similarly, Table 2 indicates the amount of brine pipe coil surface required in square feet per ton of refrigeration per day based on a U factor of 3.5 B.t.u. per hr. per sq. ft. per degs. Fahr. of temperature head.

Example: What pipe surface is required to handle a 4-ton load in one room at 0 degs. Fahr. and a 4-ton load in another room at 30 degs. Fahr. with -10 degs. Fahr. average brine temperature? The brine supply may be -12.5 degs. Fahr. and the return brine may be -7.5 degs. Fahr. with an average in the coil of -10 degs. Fahr.

First room (From Table 2)  
 $A = 4 \times 343 = 1372$  sq. ft.  $= 1372 \times 1.61 = 2212$  lineal ft. of 2-in. pipe.  
 Second room (From Table 2)  
 $A = 4 \times 86 = 344$  sq. ft.  $= 344 \times 1.61 = 553$  lineal ft. of 2-in. pipe.

#### Length of Piping per Coil.

In any pipe coil surface, the refrigerant itself has a very definite heat-absorbing capacity, and therefore consideration must be given the length of piping used per coil. In the direct-expansion system, if too much length is used on one feed or expansion valve, the vapor velocities are excessive if saturated, or if not saturated the vapor becomes greatly superheated.

Inasmuch as 2-in. pipe and smaller is generally used for this purpose, it is considered satisfactory to use a 2,000-fpm maximum vapor velocity at the suction end of the coil or an average velocity throughout the coil of 1,000 feet per minute. Table 3 indicates maximum lengths for one continuous coil of direct-expansion ammonia piping based on a 1,000-fpm average vapor velocity.

(Continued on page 26.)

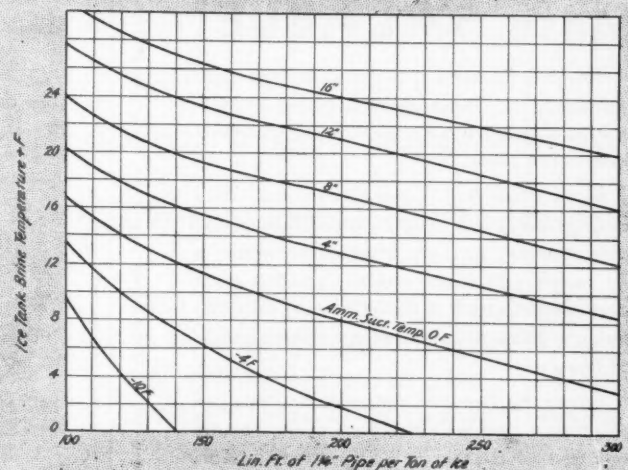
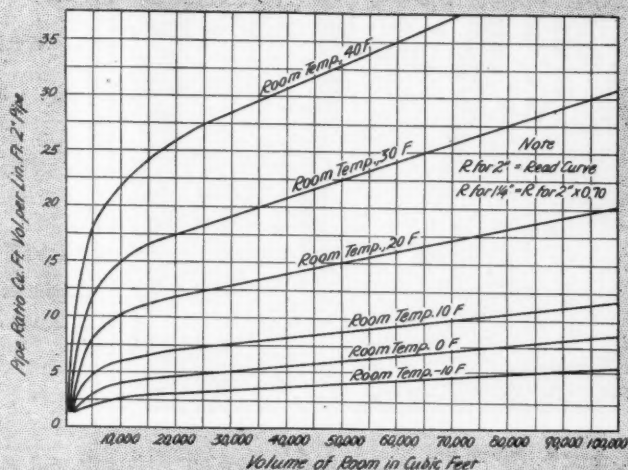
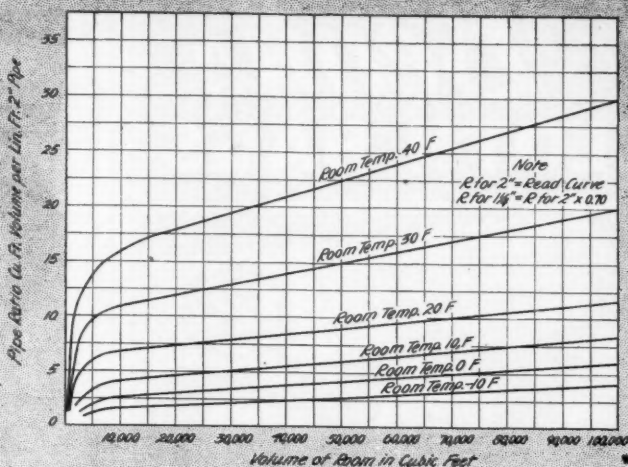


Fig. 1 (top)—Pipe ratios in cubic feet volume per lineal foot of 2-in. pipe for maintaining various temperatures in well insulated rooms by a brine system.

Fig. 2 (center)—Pipe ratios in cubic feet volume per lineal foot of 2-in. pipe for maintaining various temperatures in well insulated rooms by direct expansion system.

Fig. 3 (bottom)—Lineal feet of 1½-in. pipe per ton of ice.

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# A Page for the Sausage Manufacturer

## Does It Pay to Do This?

### Does It Help Sausage Business to Fool Consumer on Quality?

CAN sausage be made to "sell at a price?"

Will consumers come back for more of that kind of sausage?

There is a difference of opinion in the sausage trade on this point.

Wholesale product can be made from inexpensive materials, though everybody doesn't know how to make it. On the other hand there are those whose only object is to get the volume or the profit.

#### He Had a Bright Idea.

In a letter to THE NATIONAL PROVISIONER a sausage manufacturer on the Pacific Coast relates an experience that is worth passing on. He says:

Editor THE NATIONAL PROVISIONER:

A young fellow came to the plant a few weeks ago, said he had a special formula for a sausage, and wanted to know if I could furnish him from 1,000 to 5,000 lbs. per day if we could get together on price. He said he had made arrangements to demonstrate and sell this special product in two of the larger stores in our city and in the public market.

After some argument he finally gave me the formula, which was (don't laugh!)

30 lbs. cured pork trimmings  
70 lbs. cured cow trimmings  
2 oz. pepper  
1 oz. garlic.

The meats were to be ground through the 3/16-in. plate, a little water added, the meats and seasoning mixed a few minutes and then stuffed in beef rounds, each sausage to weigh 9 oz.

#### It Went Like Hot Cakes.

I thought he was crazy, but told him that if he would make a deposit I would produce the sausage for him. I made him an 11c price because I had about 50 bbls. of old trimmings on hand. He kept buying more each day, and being interested in how he managed to turn over such a large volume I started to check up.

In the store I visited he was using a lady demonstrator who was selling these 9 oz. sausages like hot cakes at 18c each, or two for 35c.

"Something entirely new," "It's a secret formula," "It's Polish mettwurst," lady, on the market for the first time," were some of the phrases used during the demonstration.

At another store the sausage was called "Eastern butcher boy bologna."

In the few weeks I made this sausage for this fellow he made a lot of money. Finally he sold out. Before he left he told me he was going to Chicago and go into the proposition in a big way, and I'll bet he puts it over!

I mention this experience to prove that the public will buy more sausage and like it if we adopt some new method of presenting it to them.

Yours truly,  
SAUSAGE MAKER.

The manufacturer of quality sausage will no doubt wonder if all of the story has been told.

#### What Was the Final Result?

It would be interesting to know what the consumer's reaction to this sausage was. Did she come back for more? Did her experience with a cheap, unsatisfactory product "sour" her on sausage generally?

What was the effect on the sale of a large volume of this cheap product on per capita sausage consumption in this particular city?

And finally, what was this particular sausage manufacturer's responsibility in producing a product of this kind to be sold in competition with high quality product marketed at a price in line with its value?

At least it must be conceded that the "young fellow" was not dumb. He "got his" while the getting was good, got out from under in time, and no doubt left the quality sausage manufacturers of the city "holding the bag!"

#### DISPLAY INCREASES SALES.

Sausage sales in the retail store invariably jump when varieties and quantities in the display are increased. Many instances could be cited where sales have been increased in this manner.

A Milwaukee dealer who had difficulty moving three or four types of

sausage which he had in his showcase decided to broaden his line and install a sausage department. He started out with the following items: Pork sausage, frankfurters, two popular kinds of salami, minced ham, pressed ham, braunschweiger, cervelat, head cheese and bologna.

By pushing his sausage department at every opportunity he found that his sausage sales during a six months' average jumped from \$30.80 to \$104.20 per week. There are many cases on record where sausage department sales were planned and pushed intelligently, that have jumped as much as 120 per cent.

The fact that sausage sales in the retail store increase when more varieties and greater quantities are displayed should be known by all packer salesmen. It gives them an additional constructive argument for increasing sausage volume.

#### BUILDING CONSUMER GOOD WILL.

As one step in building retailer good will and appreciation for identified sausage and ready-to-serve products, made by a reputable manufacturer willing to stand behind his quality 100 per cent, Frank M. Firor, Inc., New York City, places a printed insert in every retailer package sent from the plant.

These measure 3 1/2 by 5 in., and are printed in red and blue. One is shown herewith. A second reads:

IT TAKES TEN YEARS TO GROW AN OAK—SIX MONTHS FOR A SQUASH!

Years of experience are necessary to the manufacture of quality bologna products.

FIROR FLAVORED Products are made by skilled EXPERIENCED workmen who are proud of their craftsmanship.

A third reads:

A PRODUCT UNIDENTIFIED IS USUALLY A PRODUCT TO BE QUESTIONED!

We want your customers to know who made this product, so we have labeled it prominently.

Our name is your guarantee of highest quality."

## Faith is a fog, knowledge is seeing!

Blind faith in your bologna manufacturer is laudable but his willingness to identify himself with his products is REAL knowledge that he is proud of his work and is anxious to have everybody SEE it.

FIROR FLAVORED Products are worthy of your FAITH.

AN ARGUMENT FOR IDENTIFIED PRODUCTS.

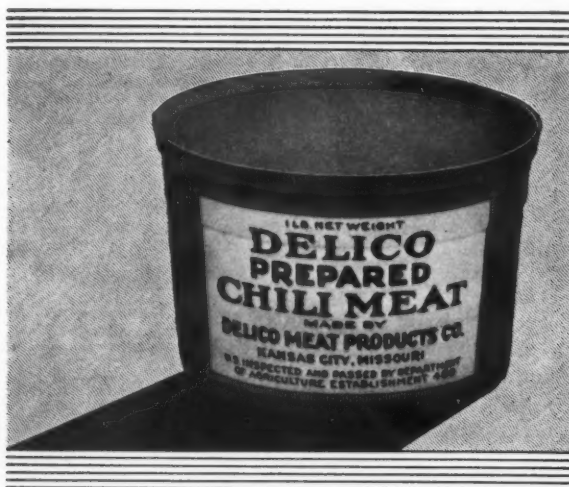


## For meat products of a greasy nature . . .

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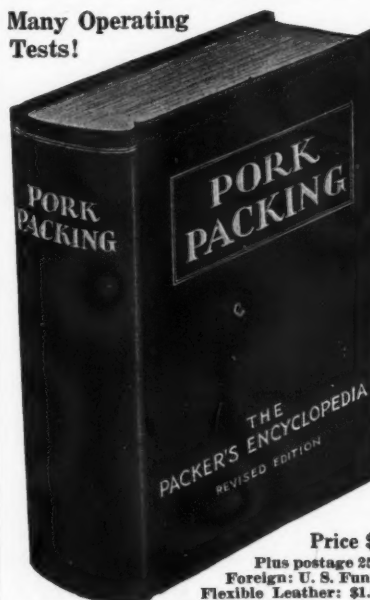
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VIII—Making and Converting Pork Cuts  
IX—Lard Manufacture  
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# A Page for the Packer Salesman

## Processing Knowledge

### Helps Packer Salesman to Move a Larger Volume of Products

WHAT are the requirements for success in meat sales work?

If a dozen packer salesmen were asked this question it is probable no two would agree in all particulars.

Undoubtedly hard work would be placed by many at the top of the list. Good personality, good appearance, forcefulness, good disposition, sincerity and the ability to engender confidence probably would be others.

A thorough knowledge of the products handled should be included.

#### Must Know His Products.

Certainly one cannot talk convincingly about things of which he knows little. It is doubtful whether familiarity with methods and processes by which meat items are produced would be listed by all as a helpful qualification. Undoubtedly it would be overlooked by some sales managers.

But the fact remains that the more the packer salesman knows about the meat plant and its methods, the better equipped he is to sell. And if processing knowledge were not helpful in a broad way, certainly it would not be a very great handicap.

In the following letter one packer salesman tells how processing knowledge has been helpful to him. He does not say so, but it is evident he also thinks it would be useful to other packer salesmen. He writes:

Editor THE NATIONAL PROVISIONER:

I am a constant reader of the salesman's page of THE NATIONAL PROVISIONER and get much good from the ideas advanced there. However, there is one question in which I am interested and which I never have seen discussed in print. This is: Is it desirable that a packer salesman be well informed on methods of meat processing and manufacturing?

I know successful packer salesmen who have only the vaguest ideas of what occurs between the time when livestock is driven into the plant and finished products are delivered at the loading dock.

#### Processing Knowledge Useful.

On the other hand, I also know salesmen who have come up through the plant and who are able to hold their own in sales work against any kind of competition in any territory.

From the standpoint of results, there-



fore, it might be difficult to prove that training in the plant is either an advantage or a handicap, although in checking over salesmen of my acquaintance I find that the majority of the outstanding ones have had plant experience. This may not prove true generally, however.

So far as the packer salesman is concerned, the question is of interest only so far as his results are concerned. I have had some who could not be considered experts say they would read up and study meat plant methods if they thought the effort would be helpful in enabling them to turn over a larger tonnage.

To these I have answered that the more one knows about meat plant products the better equipped he is to sell them. I don't think useful information ever hurt anyone.

Many packer salesmen who never have studied meat processing and manufacturing would no doubt find the various subjects interesting, and if the information they gained was of little or no use to them, certainly they would be none the worse off for having acquired it.

#### Value of Product Knowledge.

But I can give many illustrations of the value of processing knowledge in selling meats.

Recently one of my good retail customers complained rather bitterly of the wide spread between what the producer

is paid for livestock and what the packer asks for fresh and cured cuts, sausage and "ready-to-serve" products. Being familiar with the expenses and losses that must be met out of this spread it was not a difficult matter for me to set this retailer right.

And in doing this I am sure the facts I presented will cause him to question the sincerity of the packer salesman who offers him meats at prices considerable below what other packer salesmen are asking for similar products.

In another case an off-and-on customer asked my advice on the composition of a particular product that looked fine, but which was being sold at a very low price.

My experience in the sausage department enabled me to give him an approximate formula. Knowing the market on the various meats that apparently had been used, I was in a position to estimate what it was costing the packer to produce it. I think I convinced this particular retailer that the product was not the bargain it appeared to be. Anyway, I got more of his business.

#### Tips for His Trade.

My sausage manufacturing experience also enabled me to advise many retailer customers on profitable methods to dispose of slow-moving cuts, ham and bacon ends, trimmings, etc. By this means I have gained friends who have been helpful to me in building volume.

I do not think it advisable for any meat packer to require that his sales force be recruited from among plant employees, or that all packer salesmen should be required to study and pass an examination in meat plant operation. But I do believe that more packer salesmen should be more familiar with meat methods and processes. This is information readily obtainable and is always useful in sales work.

Thoroughness with which the various phases of meat production are investigated should be dictated by a need for information as revealed by daily contacts. Certainly no packer salesman should approach the task of familiarizing himself with meat plant processes and methods with the idea that it is an unpleasant task to be performed regardless of other considerations.

Yours truly,  
PACKER SALESMAN.

Do your sales managers and salesmen read this page?

### Tips for Your Trade

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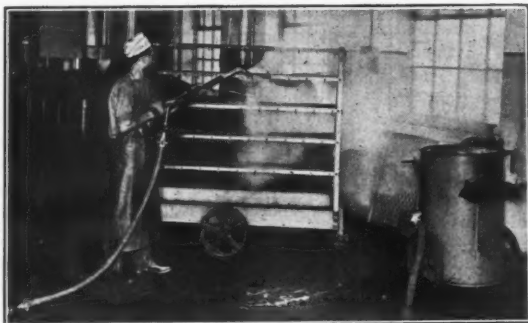


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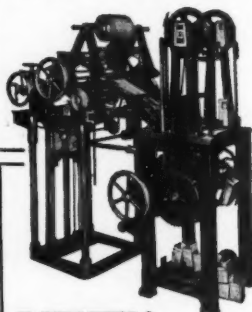
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# Provision and Lard Markets

## WEEKLY REVIEW

**Trade Active—Market Strong—New Highs in Lard—Cash Trade Fair—Stocks Increased Moderately—Hog Run Only Fair—Hogs Steady—Corn Damage and Grain Strength Factor.**

Considerable activity and strength was displayed in the market for hog products the past week, particularly in lard. An enlargement in speculative buying power, following strength in grains and reports of serious corn losses, outweighed all else.

There was hedge selling and speculative liquidation in September lard on the upturn, while the hog market was only about steady, but the selling in lard was gradually absorbed and the market moved into new high ground for the season. An upward tendency in cottonseed oil, an unfavorable weather situation in the western cotton belt, especially in Texas, increased bullish sentiment in lard and on edible fat-stuffs generally.

Commission houses were buyers on balance, while trade among cash interests was about evenly divided. There was buying, supposedly lifting of hedges, at times. Recently, a tank steamer was reported loaded with lard out of Chicago, and there was gossip of another one having loaded this week. These two ships were said to be carrying between 4 and 5 million pounds of lard to Europe.

### Lard Stocks Increase.

There was nothing particularly encouraging in the statistical news, but the situation is expected to improve materially in the future. Cold storage holdings of lard throughout the United States on July 1 were officially placed at 195,973,000 lbs., compared with 182,240,000 lbs. the previous month, 186,250,000 lbs. a year ago and a five-year average of 150,439,000 lbs. Chicago lard stocks during the first half of July increased 1,727,000 lbs. to 127,989,000 lbs., compared with 108,709,000 lbs. last year.

Distribution of hog products, however, is on a fairly good scale. This appears to be particularly true of meats. Cold storage holdings of meats on July 1 totaled 735,226,000 lbs., compared with 738,076,000 lbs. the previous month, 862,509,000 lbs. a year ago and a five-year average of 877,580,000 lbs. Receipts of hogs at western packing points last year were 439,300 head, compared with 355,400 head the previous week, and 538,500 head the same week last year.

Average price of hogs at Chicago at the outset of the week was 4.60c, compared with 4.45c the previous week, 4.55c a year ago, 4.50c two years ago and 6.30c three years ago. Average price of hogs at Chicago held between 4.90c and 5c, or about the same levels as prevailed the previous week. Average weight of hogs received at Chicago last week was 249 lbs., compared with 244 lbs. the previous week, 253 lbs. a year ago and 260 lbs. two years ago.

Official exports of lard for the week ended July 7 totaled 5,720,000 lbs., compared with 5,518,000 lbs. last year. Ex-

See page 25 for chart review of provisions stocks for six months.

ports from January 1 to July 7 have been 273,769,000 lbs., compared with 314,562,000 lbs. the same time last year.

Considerable attention was given to the drought in the western cotton belt, which will assume very serious proportions unless heavy general rains are received within the next two weeks. Dryness and heat in the corn belt were claimed to be doing serious damage to the corn crop. A prominent western crop expert said that present prospects in nine leading corn states appear to be that there would be a crop of about 1,092,000,000 bu., compared with the Government July 1 forecast of 1,262,000,000 bu. The crop last year was 1,465,000,000 bu. and the average for the preceding five years is 1,690,000,000 bushels.

**PORK**—Market was steady at New York with demand moderate. Mess was quoted \$19.75 per barrel; family, \$21.00 per barrel; fat backs, \$14.00@19.00 per barrel.

**LARD**—Demand was moderate and routine, but the market was firm. At New York, prime western was quoted

at 4.80@4.90c; middle western, 4.65@4.75c; New York City tierces, 4½c; tubs, 6½c; refined Continent, 4½c@4½c; South America, 4½@5c; Brazil kegs, 5@5½c; compound, car lots, 7½c; smaller lots, 8c.

At Chicago, regular lard in round lots was quoted at 2½c under July; loose lard, 52½c under July; leaf lard, 57½c under July.

(See page 34 for later markets.)

**BEEF**—Demand was fair and the market somewhat higher at New York. With mess was nominal; packer, nominal; family, \$13.50@14.50 per barrel; extra India mess, nominal.

### U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, July 13, 1934, as reported to THE NATIONAL PROVISIONER:

	Week ended July 13, 1934	Prev. week, 1933	Cor. week, 1933
Chicago	177,273	100,823	162,275
Kansas City, Kans.	64,212	54,926	60,150
Omaha	40,841	34,289	59,977
St. Louis & East St. Louis	54,741	45,941	68,761
Sioux City	31,471	22,654	40,681
St. Joseph	34,026	33,807	41,068
St. Paul	30,465	24,190	28,044
N. Y., Newark & J. C.	29,502	26,492	38,139
Total	402,531	341,122	499,094

## Hog Cutting Losses Are Larger

Weakness in the fresh pork market both at western points and in Eastern consuming centers and an average price for good butcher hogs higher than that of a week ago resulted in a less satisfactory showing in cut-out values for the first four days of the current week, than for those of a week earlier.

An average price of \$4.65 for each of the last two days of the period against a lower top was shown. The low average for the period was \$4.45 made on Monday when the top was \$5.00. In spite of the fact that the top dropped to \$4.95 the average increased 20c.

The general quality of hogs at Chicago was fairly good, bulk of the butchers falling between the 180- and 240-lb. weights. Heavy butchers were scarce and commanded the best prices paid during the period. Few butchers

weighing over 300 lbs. were received. Rather good packing sows comprised about one-fourth of the week's run.


Receipts at the seven principal markets for the period totaled 302,300 head against 283,400 a week ago and 296,800 a year ago. Good demand for these larger receipts appeared to be stimulated by the fairly good outlet for cured meats and for the better long-time outlook in the lard market rather than any strength in the fresh pork market which suffered considerably as a result of the prevailing hot weather. Loins dropped to the lowest level in six weeks, losing in this period from 3½c to 6c per pound.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the four-day period as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, average costs and credits being used.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.93	\$2.05	\$2.02	\$1.96
Picnics	.49	.47	.46	.42
Boston butts	.47	.47	.47	.47
Pork loins	1.26	1.14	.97	.85
Belilles, light	1.52	1.51	1.10	.33
Belilles, heavy	..	..	.34	.93
Fat backs	..	..	.20	.34
Plates and jowls	.12	.15	.15	.19
Raw leaf	.13	.13	.13	.13
P. S. lard, rend. wt.	.85	.82	.85	.77
Spare ribs	.08	.08	.08	.08
Regular trimmings	.16	.15	.14	.14
Feet, tail, neckbones	.04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)	\$7.05	\$7.11	\$6.95	\$6.65
Total cutting yield	68.00%	69.00%	70.50%	71.50%
Crediting edible and inedible offal values to cost of well finished live hogs of the weights ing tax, the following results are secured:				
Loss per cwt.	\$ .14	\$ .28	\$ .45	\$ .76
Loss per hog	.24	.56	1.06	2.00

the above totals and deducting from these the shown plus all expenses, including the process-

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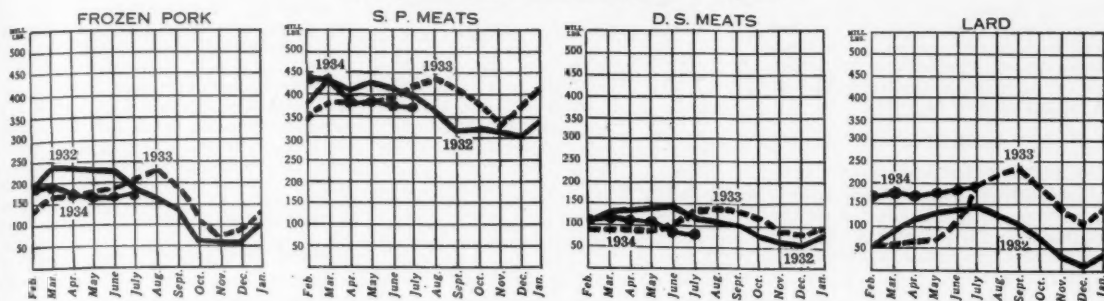
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*The National Provisioner*

# STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1934 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of storage stock accumulations of pork meats and lard during June and the first half of 1934 compared with like periods in 1933 and 1932.

**Frozen Pork.**—Stocks of frozen pork were low during June when compared with the same month in each of the past two years. Throughout the year they have been below those of 1932 and for the past three months under those of 1933. This is accounted for in large measure by the smaller hog slaughter and by the fact that a considerable quantity of product has been drawn off the market for government account. Frozen pork stocks were pretty well cleaned up before the trade entered the summer kill. Loins have been a little high to establish freezing limits. On the other hand, weather conditions were unfavorable for merchandising the entire production and some compulsory freezing was done from time to time. In addition to this, the bulk of the freezing has been for future cure and the usual holdings of sausage materials.

**S. P. Meats.**—Stocks of pickled meats have taken a steady downturn since the first of the year, when they were higher than those of one and two years earlier. With the beginning of the summer season these stocks dropped below those of the past two years. There was a good trade on pickled meats during June with a good smoked meat business. Boiling hams were active, with stocks rather low, but the results by the end of the month hardly measured up to expectations in the way of volume for the Fourth of July trade which has come to be regarded as the peak of the season. Results with this product seem to indicate that regardless of shortage there is a price level beyond which buying declines, a fact that should be kept in mind at all times by the trade. In other words, the supply element is only one of the two major factors to be considered in figuring the price that can be secured for product.

**D. S. Meats.**—Dry salt meats are in a basically strong position, with stocks well under those of one and two years ago on July 1. Production of the class of meats going into dry salt cure has

been rather limited, stocks are somewhat centralized and there has been a good trade in the South, believed influenced in a considerable measure by good prices being received for cotton and cash payments to farmers on government contracts. Outlook for this product appears good, with supplies rather limited. There is a good deal of question whether the marketing of packing sows during the balance of the season will be as heavy as usual, in view of the smaller prospective hog crop and better price outlook in this field.

**Lard.**—Lard stocks have been consistently high throughout the first half of 1934. Both domestic and export trade has been quiet, and there has been little interest in the speculative market. However, with the prospects of hog shortage trade interests appear to be showing more friendliness to lard, and the present outlook is better than it has been for some time, even though the export outlook evidences little immediate improvement.

## CURED MEAT PRICES.

Cured pork prices at Chicago for June, 1934, with comparisons, are reported by the Bureau of Agricultural Economics as follows:

### CURED PORK AND PORK PRODUCTS.

	June, 1934.	May, 1934.	June, 1933.
<b>Hams, smoked, reg. No. 1—</b>			
8-10 lbs. avg.	\$17.62	\$16.10	\$15.00
10-12 lbs. avg.	17.62	16.03	14.72
12-14 lbs. avg.	17.62	15.77	14.78
14-16 lbs. avg.	18.12	15.77	14.88
<b>Hams, smoked, reg. No. 2—</b>			
8-10 lbs. avg.	16.75	15.10	13.22
10-12 lbs. avg.	16.75	15.10	12.53
12-14 lbs. avg.	17.00	15.10	12.94
14-16 lbs. avg.	17.12	15.05	13.00
<b>Hams, smoked, skinned, No. 1—</b>			
16-18 lbs. avg.	19.35	16.35	15.60
18-20 lbs. avg.	19.41	16.55	15.44
<b>Hams, smoked, skinned, No. 2</b>			
16-18 lbs. avg.	18.12	15.35	14.34
18-20 lbs. avg.	18.10	15.05	14.34
<b>Bacon, smoked, No. 1, dry cure—</b>			
6-8 lbs. avg.	19.75	18.65	16.10
8-10 lbs. avg.	19.62	18.30	15.28
<b>Bacon, smoked, No. 1, S. P. cure—</b>			
8-10 lbs. avg.	17.84	16.55	13.94
10-12 lbs. avg.	17.60	16.25	13.69
<b>Picnics, smoked,</b>			
4-8 lbs. avg.	11.94	11.10	10.12
<b>Backs, dry salt,</b>			
12-14 lbs. avg.	7.75	6.25	6.12
<b>Lard—</b>			
Refined, H. W. tubs.	7.31	7.00	7.04
Substitutes	7.38	7.45	7.40
Refined, 1-lb. cartons.	7.51	7.50	7.54

## STOCKS IN COLD STORAGE.

Stocks of meat and lard in cold storage on July 1, 1934, and those of one and two years ago, as shown in the accompanying chart, are reported as follows:

	1932.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.	141,468	333,018	84,016	50,518
Feb. 1.	187,075	383,411	103,892	78,538
Mar. 1.	244,151	445,346	122,902	82,601
Apr. 1.	248,208	420,996	124,969	106,411
May 1.	239,748	430,260	127,887	110,724
June 1.	224,778	436,413	127,601	120,838
July 1.	196,095	414,372	120,743	131,500
Aug. 1.	150,055	372,787	111,210	121,618
Sept. 1.	121,114	347,941	100,428	103,160
Oct. 1.	78,569	327,022	81,168	70,583
Nov. 1.	59,844	306,756	65,501	34,358
Dec. 1.	62,594	294,580	40,385	29,186

	1933.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.	102,648	322,229	69,190	40,481
Feb. 1.	143,085	350,114	81,885	62,841
Mar. 1.	183,881	398,592	90,946	68,183
Apr. 1.	153,096	369,925	87,117	61,713
May 1.	165,875	374,735	80,063	71,851
June 1.	175,727	388,000	104,228	110,381
July 1.	212,779	415,801	121,218	196,941
Aug. 1.	225,333	432,909	146,015	218,297
Sept. 1.	194,322	414,223	144,090	224,207
Oct. 1.	128,497	374,320	126,148	192,502
Nov. 1.	75,409	324,992	82,633	133,850
Dec. 1.	81,722	301,835	81,186	110,394

	1934.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.	129,763	402,632	97,301	132,510
Feb. 1.	177,292	442,438	110,674	168,756
Mar. 1.	184,536	438,000	113,298	177,590
Apr. 1.	167,436	381,248	108,538	173,775
May 1.	165,772	381,633	107,919	179,441
June 1.	166,130	376,651	98,294	182,576
July 1.	167,463	369,293	91,206	195,973

## PROCESS TAX REFUND SPEEDED.

Steps were taken this week by the Commissioner of Internal Revenue to speed the refunding of taxes paid on meat and lard exported. The slow refund from the government of this drawback has been the source of a good deal of embarrassment to packers and in some quarters it is believed to have had a tendency to slow up the export trade as packers were unable to carry the tax burden, particularly on lard where the tax constitutes a large part of the sale price.

Approximately \$6,275,000 of the packers' money is tied up in these taxes and other millions are said to be involved



in cases still in the hands of regional tax collectors. Additional employees have been hired in the processing tax division of the Internal Revenue bureau to speed up the handling of claims. At the same time the commissioner stated that the granting of extensions of time for the payment of processing taxes and failure of packers to properly fill out their refund claims had added to the delay.

## CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings during May, 1934, with countries of origin and destination, are reported by the Bureau of Foreign and Domestic Commerce as follows:

IMPORTS.			
	Sheep, lamb and goat lbs.	Weasands, bladders, intestines lbs.	Others lbs.
Denmark .....	5,835		9,460
France .....	8,618		31,835
Germany .....	257		153,842
Latvia .....	12,282	7,318	449,551
Canada .....	45,456		8,826
Argentina .....	222,136	80	94,902
Chile .....	1,506		5,106
Uruguay .....	5,106		45,048
British India .....	45,048	159	15,384
China .....	15,384		77,439
Iraq .....	77,439		4,202
Persia .....	4,202		25,124
Syria .....	25,124		185,485
Turkey .....	185,485		328,578
Australia .....	328,578		17,000
New Zealand .....	17,000		8,907
Morocco .....	8,907		
Others .....			
Total .....	691,913	7,557	807,643

Sheep, lamb and goat casings imported during April were valued at \$1,004,594; weasands, bladders and intestines at \$886 and other casings at \$103,757.

EXPORTS.			
	Hog casings lbs.	Beef casings lbs.	Others lbs.
Belgium .....	33,378	128,854	
Denmark .....		35,294	
France .....	18,062	69,812	
Germany .....	308,857	1,884,712	59,487
Italy .....	11,570	15,696	
Netherlands .....	26,253	166,415	2,625
Norway .....		43,698	
Poland & Danzig .....	8,583		
Spain .....	13,990	65,680	
Sweden .....	2,939	59,499	53
Switzerland .....	10,431	33,998	
United Kingdom .....	538,591	25,709	14,370
Canada .....	76,731	18,602	22,123
Australia .....	69,611		
New Zealand .....	25,423		
U'n. of S. Africa .....	11,656		
Others .....	2,418	5,912	1,541
Total .....	1,156,324	2,033,890	100,199

Hog casings exported during the month were valued at \$447,851; beef casings \$271,092 and other casings, \$62,055.

In addition to the above, 305 lbs. of hog casings, 1,050 lbs. of beef casings and 57 lbs. of other casings were exported to Hawaii. Porto Rico took 505 lbs. of beef casings.

## MEAT EXPORTS DURING MAY.

Meat exports from the United States during May totaled 12,543,137 lbs., of which 7,594,268 lbs. went to the United Kingdom. Hams and shoulders constituted the principal meat item exported and made up the largest single export to the United Kingdom. Export of the different items during the month and their valuation were as follows:

	Quantity Lbs.	Valuation.
Carcasses, fresh or frozen..	6,497	\$ 506
Loin and other pork, fresh or frozen .....	2,472,905	265,787
Ham and shoulders, cured .....	5,749,885	797,328
Bacon .....	1,936,069	149,380
Cumberland and Wiltshires .....	16,259	2,054
Other pork, pickled or salted .....	2,203,376	143,073
Sausage not canned .....	158,146	29,586
Total .....	12,543,137	\$1,387,521

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

## MAY LARD EXPORTS.

Exports of lard, neutral lard and cooking fats other than lard, with countries of destination, are as follows:

	Lard, lbs.	Other cooking fats, lbs.	Neutral lard, lbs.
Belgium .....	2,230,239		116,590
Denmark .....	113,950		76,533
Finland .....	234,358		
France .....	49,436	50	
Germany .....	5,216,436		38,045
Irish Free State .....			24,538
Gibraltar .....	11,200		
Italy .....	2,033,072	19	
M. G. & Cyprus .....	161,588	1,000	
Netherlands .....	2,322,702		67,500
Norway .....	70,141	122	5,093
Portugal .....	5,500		
Spain .....	26,400		
Sweden .....	64,508		111,040
Switzerland .....	60,086		
United Kingdom .....	39,465,928	1,020	26,299
Canada .....	417,111	1,350	
Dr. Honduras .....	22,706	964	
Costa Rica .....	288,250	788	
Guatemala .....	162,800	6,000	
Nicaragua .....	12,457	93	
Panama .....	469,990	17,050	
Salvador .....	11,100	872	
Mexico .....	7,913,531	14,331	
Mig. & St. Pierre I. .....	6,025		
Newf. & Labrador .....		6,670	
Bermudas .....	1,021	7,442	
Barbados .....	12,735	161	
Jamaica .....	10,070	10,318	
Cuba .....	1,826,580	3,008	
Dom. Rep. .....	1,007,750	192	
Neth. W. Indies .....	14,184	17,615	
Haiti, Rep. of .....	580,547		
Vir. Is. of U. S. .....	40,416	22,599	
Argentina .....	495,204	24,033	
Ecuador .....	103,273		
Peru .....	568,930	2,196	
Venezuela .....	4,851	2,107	
Japan .....	10,568	4,851	
Philippine Islands .....	85,994	6,509	
U'n. of S. Africa .....	57,680		
Canary Islands .....	24,134	15,760	
Others .....			
Total .....	68,167,062	177,739	456,247

Value .....

May exports compare with April exports of 39,349,946 lbs. of lard, 234,225 lbs. of other cooking fats and 292,851 lbs. of neutral lard.

## REFRIGERATION PIPING.

(Continued from page 17.)

Normally, deviations may be made from Table 3 at the expense of wire-drawing and pressure drop from high vapor velocities. The values given are indicated as good practice from practical experience and are used as criteria from a design standpoint.

The maximum length of one continuous coil of brine pipe is likewise a question of heat transmission rate. This is reflected by the rise in brine temperatures as it passes through the pipe coil. It is customary to use  $\frac{3}{4}$ -in. or 1-in. control valves with coils of either  $\frac{1}{4}$ -in. or 2-in. piping with a brine velocity through the coil of approximately 0.75 feet per second, or 45 feet per minute.

The specific heat of the brine will vary with temperature and gravity but throughout the cycle these are fairly constant. Therefore, it is considered economical to permit a 5 degs. Fahr. rise through the coil and from one to two degs. Fahr. further rise in the mains according to the size of the system.

Under such conditions there are maximum areas of pipe surface that should be used per valve to limit the brine temperature rise to 5 degs. Fahr. Table 4 is a tabulation of such lengths.

Longer lengths mean either a larger brine temperature rise than 5 degs. Fahr. (consequently a lower back pressure for the compressors), or a higher brine velocity through coils, which means higher pumping costs. Conversely, the use of the Table 4 values or smaller means a brine temperature

rise less than 5 degs. Fahr. (or that less brine will be required if the rise is maintained at 5 degs. Fahr.) This spells less pumping cost. It permits flexibility in pumping; two brine pumps of, say, 400 g.p.m. and 200 g.p.m. may be used in a cold-storage plant to meet varying loads.

In ice-manufacturing plants, direct-expansion ammonia piping is submerged in sodium or calcium brine. Fig. 3 shows the lineal feet of  $\frac{1}{4}$ -in. extra-heavy pipe used per ton of ice with a gravity feed system based on a U of 30 B.t.u. per hr. per sq. ft. per degree of temperature head.

## Scant Pipe Surface Costs Money.

Thus it is plain that if a pipe surface is scant for a certain job it can be and is compelled to handle the load by giving it a larger temperature head. This means lower back pressure at which the compressor must operate. Inasmuch as ammonia or any other commonly-used volatile refrigerant inherently has a larger specific volume of vapor at lower back pressures than at high back pressures, it means that more compressor displacement will be required to handle a given tonnage capacity.

The plant may have excess compressor capacity but usually it has not, which means it must be supplied. In any event, it means operating more compressor capacity than would otherwise be required. If the compressors are running only part time due to excess compressor capacity, it means they must run longer to accomplish the same tonnage; if they are already running 24 hours a day, another compressor must be installed.

It is foolish economy to skimp on pipe to save initial capital investment and pay for this omission forever in additional compressor equipment and power bills. We must not send a boy to do a man's job.

## Inadvisable Operation.

From a practical standpoint, no plant—new or old, modern or antiquated—should be operated at an abnormally large temperature head.

If it is a modern plant, no doubt it will meet specifications of a definite duty for a certain schedule. If it is antiquated, time may have played peculiar antics in changing the schedule and the nature of the service, or in wear or obsolescence requiring revamping of piping and equipment.

However, the mere requirement does not compel action. Some plants see the light and make changes to obtain operating economies. Others know changes should be made but hesitate to make them. Still others do not see the necessity and may not know of it. They will continue to operate at a disadvantage in ignorant bliss until forced to shut down.

## SAUERKRAUT IN CANNING CODE.

The National Kraut Packers Association, which claims to represent 90 per cent of the country's kraut industry, has asked the NRA to include all kraut packers under the code for the canning industry. It is announced that public hearing on this request will be held Wednesday, July 25, at the Mayflower hotel, Washington, D. C., under the direction of Deputy Administrator Walter White.

# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—A fairly active market and decided strength features tallow at New York the past week. Early in the week there were reports of sales of extra at 3½c and 4c f.o.b., with subsequent claims that buying was of a speculative character and that consumers had not bought above 3½c f.o.b. Ultimately, however, outside tallow sold at 3½c f.o.b. and on Wednesday it was estimated that upwards of 1,000,000 lbs. of extra sold at 4½c f.o.b., a new high for the present upward movement.

Throughout the week it was apparent that producers' ideas were firm, and that they were in a comfortable position. As a result of this and speculative absorption, consumers were forced to come up in their ideas to secure sizeable supplies. Little or nothing was heard of export interest during the week although foreign exchange rates maintained a very steady tone and were firm compared to the dollar.

It was difficult to ascertain whether or not the Pacific Coast labor troubles were having influence on the eastern tallow market, although some quarters entertained such ideas. At any rate the market was strong at the best levels of the year.

At New York, special was quoted at 3½@3¾c; extra, 4½c f.o.b.; edible, 4½c nominal. Some felt the tallow market had been influenced by reports of serious losses to the corn crop since the beginning of the present month.

Liberal sales of tallow were made at Chicago during the week for July and August delivery. Prime packers tallow moved at 4½c; Cincinnati and Kansas City, 4c; special tallow at Chicago, 4c.

There was no London auction this week. At Liverpool, Argentine beef tallow, July-August shipment, was unchanged at 16s 9d, while Australian tallow at Liverpool, July-August, was unchanged at 17s 9d.

**STEARINE**—Last business reported at New York was at 6c. Market was quiet but firm, however, with sellers asking 6¼c. At Chicago, market was moderately active and firm. Oleo was quoted at 5½@6c.

**OLEO OIL**—A fair demand and moderate offerings resulted in further advances in this quarter the past week. At New York, extra was quoted at 6¾@7c; prime, 6¾@6¾c; lower grades, 5¾c.

At Chicago, demand was fair and the market firm. Extra was quoted at 6½c.

See page 34 for later markets.

**LARD OIL**—Demand was moderate, but the undertone was firmer due to strength in raw materials. At New York, No. 1 was quoted at 6¼c; No. 2, 6c; extra, 7c; extra No. 1, 6¾c; prime, 9¾c; winter strained, 7¾c.

**NEATFOOT OIL**—Demand was moderate, but the market displayed a steadier tone. Cold test at New York was quoted at 16½c; pure, 12¾c; extra, 7c; No. 1, 6¾c.

**GREASES**—Position of the grease market strengthened rather materially at New York the past week under the influence of moderate offerings, a fairly good consuming demand and new highs for the move in tallow. While no large business was reported in greases, a fairly good trade appeared to be passing from day to day, although largely of a routine character.

Grease prices reached the best levels of the move, without any evidence of particular pressure from producers. Unfavorable conditions for the corn crop, drought in the western cotton belt and strength in other commodities had something to do with shaping sentiment in grease circles.

At New York yellow and house were quoted at 3½c f.o.b.; A white, 4@4½c; B white, 3½@4c; choice white, 4½@4½c nominal.

At Chicago trading was active in July and August deliveries. Choice white grease moved at 4½c at Cincinnati; brown grease, 3½c Cincinnati. Large producers' stocks appear to be closely sold up.

At Chicago, brown was quoted at 3½@3¾c; yellow, 3½@3¾c; B white, 3¾c; A white, 3¾@4c; choice white, all hog, 4½@4½c.

## By-Products Markets

Chicago, July 19, 1934.

Blood.

Demand less active; undertone weaker.

	Unit	Ammonia.
Ground .....	\$2.25@	2.35
Unground .....	2.15@	2.25

### Digester Feed Tankage Materials.

Product testing 10 to 12 per cent offered at \$1.75@1.85.

	Unit	Ammonia.
Unground, 10 to 12% ammonia...	\$1.75@	1.85 & 10c
Unground, 8 to 10% ammonia...	2.00@	2.20 & 10c
Liquid stick .....		@1.75

### Dry Rendered Tankage.

Market continues quiet, but offerings not heavy.

Hard pressed and exp. unground per unit protein .....	\$1.40@	.42½
Soft prod. pork, ac. grease & quality, ton .....		@25.00
Soft prod. beef, ac. grease & quality, ton .....		@20.00

### Packinghouse Feeds.

Trading slow. Prices steady with last week.

	Per Ton.
Digester tankage meat meal.....	@ 30.00
Meat and bone scraps, 50%.....	@ 35.00
Steam bone meal, 65%, special feed- ing, per ton .....	25.00@ 27.50
Raw bone meal for feeding.....	@ 30.00

### Fertilizer Materials.

Ground fertilizer tankage offered at \$1.90 & 10c.

High grd. tankage, ground, 10@12% Bul. ....	\$1.90 & 10c
Bone tankage, ungrd., low gd., per ton .....	@14.00
Hoof meal .....	@ 2.00

### Bone Meals (Fertilizer Grades.)

Market rather dull. Prices nominal.

Steam, ground, 3 & 50.....	@\$17.00
Steam, unground, 3 & 50.....	@ 14.00

### Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade.....	\$80.00@90.00
Mfg. shin bones.....	55.00@85.00
Cattle hoofs .....	25.00@30.00
Junk bones .....	13.00@14.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

### Gelatine and Glue Stocks.

Little change in this market.

	Per ton.
Kip stock .....	@12.00
Calif stock .....	@15.00
Sinews, pizzles .....	@15.00
Horn piths .....	16.00@17.00
Cattle jaws, skulls and knuckles....	20.00@22.00
Hide trimmings (new style).....	@ 8.00
Hide trimmings (old style).....	@12.00
Pig skin scraps and trim, per lb....	3½@4½c

### Animal Hair.

Hair market dull and steady with last week.

Summer coll and field dried.....	½@ ¾c
Winter coll dried.....	1 @ 1¼c
Processed, black, winter, per lb.....	6 @ 6½c
Processed, grey, winter, per lb.....	5 @ 5½c
Cattle switches, each*.....	1 @ 1½c

\*According to count.

## EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, July 18, 1934.

Tankage and blood market was very quiet the past week with practically no trading reported. Stocks on hand of the producers are not very heavy while the inquiry for tankage and blood has been small.

Cracklings are rather easy in price as buyers seem to be well stocked at the present time.

Scattered sales of sulphate of ammonia are reported on the basis of \$23.00 per ton at the ports.

From all indications it does not look as though the new nitrate prices will be out for some time.

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## INEDIBLE FAT EXPORTS.

Exports of inedible fats from the United States during May, 1934, with principal countries of destination, are reported as follows:

	Tallow, lbs.	Other animal greases and fats, lbs.	Neats- foot oil, lbs.
Germany .....	22,343	49,522	
Italy .....	40,165	10,029	
Netherlands .....	11,479	5,356	
Spain .....	582,604	5,985	
United Kingdom .....	1,385,348	10,764	
Canada .....	8,563	90	
Guatemala .....	20,905	160	
Honduras .....	30,000	50,110	
Nicaragua .....	125	1,100	
Mexico .....	56,581	1,631	
Jamaica .....	471,257	400	
Cuba .....	204,560	400	
Dom. Rep. ....	134,529	4,655	
Haiti, Rep. of ..	31,902	5,752	
Chili .....	310,924	7,805	
Colombia .....	388	2,025	
Japan .....			
Other .....			
Total .....	513,902	3,112,775	102,063
Value .....	\$34,430	\$123,220	\$11,917

## COTTONSEED PRODUCTS EXPORTS

Exports of cottonseed products for eleven months ending June 30, 1934, compared with those of the same period a year earlier are reported by the Department of Commerce as follows:

	1934.	1933.
Oil, crude, lbs. ....	14,353,028	32,676,801
Oil, refined, lbs. ....	6,187,615	8,138,762
Cake and meal, tons of 2,000 ..	72,552	140,272
Linters, running bales. ....	141,082	145,051

## CAKE AND MEAL EXPORTS.

Cottonseed cake exported from the United States during May totaled 2 tons valued at \$60. Cottonseed meal exports totaled 68 tons valued at \$2,180.

## PRODUCTION AND CONSUMPTION OF COTTON SEED AND PRODUCTS.

Cotton seed received, crushed, and on hand, and cottonseed products manufactured, shipped out, and on hand for seven months, ended June 30, 1934, and 1933.

### COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to June 30.	1933.	Aug. 1 to June 30.	1933.	1934.	1933.
United States .....	4,114,946	4,481,683	4,054,591	4,462,934	280,476	317,623
Alabama .....	227,168	265,820	206,523	261,526	20,609	12,388
Arizona .....	27,325	27,683	37,443	34,588	83	193
Arkansas .....	308,896	362,608	321,047	342,829	3,839	27,587
California .....	88,126	53,083	89,143	58,790	1,910	4,548
Georgia .....	370,357	352,858	348,430	337,160	33,418	25,875
Louisiana .....	136,800	180,642	133,627	180,250	5,751	2,780
Mississippi .....	468,664	520,097	444,905	508,394	35,536	36,000
North Carolina .....	232,051	237,254	230,719	238,936	1,837	2,977
Oklahoma .....	372,248	349,857	383,054	355,338	16,476	34,322
South Carolina .....	199,100	231,626	197,933	232,432	1,812	1,491
Tennessee .....	281,198	410,390	280,084	354,355	37,381	65,400
Texas .....	1,326,712	1,434,811	1,310,133	1,506,008	115,365	104,071
All other states .....	66,297	56,854	65,890	57,528	449	41

\*Includes seed destroyed at mills but not 220,938 tons and 300,024 tons on hand Aug. 1, nor 55,302 tons and 55,888 tons reshipped for 1934 and 1933 respectively.

### COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand		Produced Aug. 1		Shipped out Aug.		On hand	
		Aug. 1.	June 30.	to June 30.	1933.	1 to June 30.	1933.	June 30.	1933.
Crude oil .....	1933-34	*51,209,417	1,268,994,519	1,274,703,281		*45,044,637			
(pounds) .....	1932-33	29,523,581	1,396,051,057	1,375,041,485		63,611,207			
Refined oil .....	1933-34	1676,331,574	*1,153,015,027			1740,720,916			
(pounds) .....	1932-33	628,420,148	1,215,848,769			739,466,141			
Cake and meal .....	1933-34	160,874	1,845,170	1,827,904		176,178			
(tons) .....	1932-33	114,656	2,021,539	1,939,455		196,740			
Hulls .....	1933-34	76,686	1,079,016	1,112,095		43,607			
(tons) .....	1932-33	162,773	1,270,420	1,352,843		80,350			
Linters .....	1933-34	70,786	780,142	742,289		108,629			
(running bales) .....	1932-33	235,521	713,160	838,637		110,644			
Hull fiber .....	1933-34	985	40,035	40,624		1,516			
(500-lb. bales) .....	1932-33	4,138	18,263	19,127		3,274			
Grabshots, notes, etc. ....	1933-34	3,216	37,267	35,352		5,131			
(500-lb. bales) .....	1932-33	15,250	27,120	36,129		6,241			

\*Includes 4,274,646 and 4,370,558 pounds held by refining and manufacturing establishments and 14,320,860 and 13,708,930 pounds in transit to refiners and consumers August 1, 1933, and June 30, 1934, respectively.

\*Includes 5,498,953 and 4,439,073 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 12,642,917 and 9,303,291 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1933, and June 30, 1934, respectively.

\*\*Produced from 1,253,604,397 pounds of crude oil.

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., July 18, 1934.

Cottonseed meal was again higher and closed practically at the highs for the day. Regardless of outside markets cottonseed meal displayed a very firm undertone, and selling was confined largely to profit taking and limited hedging. August was in good demand, selling from \$27.25 to \$27.50 at the close, and in midsession traded in good volume at \$27.45. On reports of a continued active demand from the west, the cash situation appears very tight, with rumors of overnight sales at slight premiums over the futures. The market closed firm at advances of 20c to 35c.

Cottonseed was dull, with prices somewhat irregular, closing quiet, 10c lower to 15c higher.

## VEGETABLE OIL EXPORTS.

Exports and value of vegetable oils from the United States during April are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Cottonseed oil, refined .....	554,398	\$38,555
Cottonseed oil, crude .....	128,512	8,102
Corn oil .....	190,690	12,248
Cocanut oil, inedible .....	1,210,816	37,706
Vegetable soap stock .....	2,322,091	79,805

The largest amount of cottonseed oil exported to one country was 252,914 lbs., going to Cuba.

## HULL OIL MARKETS.

Hull, England, July 18, 1934.—(By Cable.)—Refined cottonseed oil, 14s 3d; Egyptian crude cottonseed oil, 12s 3d.

## COTTON OIL TRADING.

COTTON OIL—Store oil demand was fair, and offerings were light and firmly held at New York. Crude oil was quiet but strong; Southeast, 5½c bid; Valley, 5½c bid; Texas, 5c nominal.

Market transactions at New York:

Friday, July 13, 1934.

Spot	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
July .....				a ....
Aug. ....				615 a 625
Sept. ....				617 a 625
Oct. ....	12	625	625	622 a 625
Nov. ....	3	623	621	628 a 632
Dec. ....				639 a 645
Jan. ....	8	650	648	648 a 650
Feb. ....	6	655	655	653 a 655
March .....				655 a 669

Sales, including switches, 30 contracts. Southeast crude, 5½c bid.

Saturday, July 14, 1934.

Spot	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
July .....				a ....
Aug. ....				620 a 631
Sept. ....	9	625	625	621 a 630
Oct. ....	4	630	629	624 a 625
Nov. ....				629 a trad
Dec. ....	5	650	650	639 a 643
Jan. ....	3	655	654	648 a 649
Feb. ....				654 a trad
March .....				655 a 669

Sales, including switches, 22 contracts. Southeast crude, 5½c bid.

Monday, July 16, 1934.

Spot	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
July .....				a ....
Aug. ....				610 a 635
Sept. ....	20	625	623	615 a 630
Oct. ....				621 a 624
Nov. ....				627 a 630
Dec. ....	5	650	647	632 a 634
Jan. ....	13	655	654	644 a 646
Feb. ....				650 a 652
March .....				652 a 668

Sales, including switches, 38 contracts. Southeast crude, 5c nominal.

Tuesday, July 17, 1934.

Spot	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
July .....				a ....
Aug. ....	1	605	605	600 a 630
Sept. ....	27	620	613	605 a 619
Oct. ....	9	625	621	617 a 620
Nov. ....	2	629	628	622 a 625
Dec. ....	21	645	641	625 a 638
Jan. ....	15	651	646	642 a trad
Feb. ....				644 a 649
March .....				648 a 662

Sales, including switches, 75 contracts. Southeast crude, 5@5½c nominal.

Wednesday, July 18, 1934.

Spot	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
July .....				a ....
Aug. ....				605 a 625
Sept. ....	27	620	614	600 a 618
Oct. ....	17	627	620	612 a 615
Nov. ....				616 a 619
Dec. ....	19	646	639	626 a 630
Jan. ....	5	650	644	639 a trad
Feb. ....				644 a trad
March .....				644 a 659

Sales, including switches, 68 contracts. Southeast crude, 5½c bid.

Thursday, July 19, 1934.

Spot	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
Sept. ....				626 615 618 a 620
Oct. ....				633 620 623 a ....
Dec. ....				650 639 643 a 642
Jan. ....				655 645 648 a ....
Feb. ....				653 653 649 a 653

See page 34 for later markets.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Trade Active—New Highs Established—Cotton Conditions Somewhat Unfavorable—Allied Markets Steady—Cash Trade Fairly Good—June Consumption Bullish—Corn Losses Attracting Attention—Western Belt Drought Getting Serious.**

Operations in cotton oil futures the past week were on a goodly scale, with every indication of growing outside speculative participation. As a result, oil prices again climbed into new high ground for the season. Buying was again based on dryness in the western cotton belt, reports of severe heat and drought losses in the southwestern corn belt, and a more or less satisfactory monthly cotton oil statistical report.

The bulges attracted commission house realizing, but at all times there appeared sufficient new demand to readily take care of selling pressure. Firmness in cotton and steadiness in lard aided somewhat, but in most cases, operators in oil were giving most attention to the prospective decrease in supplies of edible fats this season.

Generally the disposition was to feel that the present cotton outlook is well under 10,000,000 bales, while the knowledge of a sharp reduction in hog population forecasts reduced lard supplies in the future.

### Crude Markets Quiet.

Excessively high temperatures prevailed over a good part of the belt, especially in Texas, during the week. There were complaints at times of too much rain in some sections and a noticeable increase in gossip relative to weevils. High temperatures, however, were believed to be keeping the weevil in check. As a result, many reports from the central and eastern belts showed improvement over those of late.

The situation in Texas, however, more than overshadowed conditions elsewhere in the South, owing to the fact that this state usually produces the greater percentage of the cotton crop. Many close observers, both at New York and in the South, were more apprehensive of the western belt conditions this week, although some contend

that rain within the next two weeks might alter the situation considerably.

Crude markets were very quiet but strong and at new highs for the move. In the Southeast crude was 5½c bid; in the Valley, 5½c bid; in Texas, 5c nominal.

Consumption of oil in June was officially placed at 300,802 bbls., compared with 280,274 bbls. in June, 1933. Consumption for the 11 months this year has been 2,721,000 bbls., compared with 2,764,000 bbls. the same time last season. The visible supply in all positions at the beginning of the present month was 2,150,000 bbls., compared with 2,211,000 bbls. the same time a year ago.

### Crop Estimates Lowered.

Old crop statistics however, are having very little influence, the trade watching the probable new crop more

closely. Indications are that thus far this month cash oil trade continued on a fairly good scale, and this fact, with the cotton, corn and lard outlook, serves to make for speculative bullishness on edible fats.

The weekly weather report said abnormally warm weather prevailed in most of the cotton belt. Showers were more or less general from the Mississippi Valley eastward but the western belt had practically no rain except the Gulf coast.

Private crop experts, reporting conditions in the Corn Belt as of July 17, indicated a considerable loss as compared with the government July 1 indications.

**COCOANUT OIL**—Interest was moderate and more or less routine, but the market was nervous over the west coast strike situation. As a result, the undertone was firmer, with strength in competing products a factor. At New York, spot coconut oil was quoted at 2½c; shipment, 2½c. The duty, however, keeps down interest.

**CORN OIL**—Trade was rather slow, but the market was stronger, with sellers asking 5½c Chicago. Further upturns in cotton oil and reports of large losses to the corn crop had an influence.

**SOYA BEAN OIL**—Trade was limited, and the market was steady. July and August were quoted at 5.3@5.4c f.o.b. the west.

**PALM OIL**—Offerings were reported light, but this was probably due to limited consumer interest in this country. Sumatra oil was quoted at 2½c, West African oils were purely nominal.

**PALM KERNEL OIL**—Market was dull and quoted nominally at 2½@2½c bulk in bond New York.

**OLIVE OIL**—Market was reported quiet and featureless. Tanks at New York were quoted at 6½c; drums, 7¼c nominal.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Market was quiet but firm, influenced partly by cotton oil strength. Buyers' tanks were quoted at 5½@5½c.

## SOUTHERN MARKETS

### New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., July 19, 1934. — Cotton oil remains firm due to recent advances in grains and lard, coupled with dry hot weather in cotton belt. Some traders believe that either lard or cotton can raise oil values. If prices of both of these advance materially from present levels, cotton oil might take a good jump. Crude was quoted at 5½c lb. for Valley and about ¼c lb. lower Texas. There has been a steady demand for refined oil, due to small stocks of crude left unsold.

### Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 19, 1934. — Crude cottonseed oil 5c lb.; forty-one per cent protein cottonseed meal, \$27.50; loose cottonseed hulls, \$8.00.

### Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., July 19, 1934. — Prime cottonseed oil, 4½c lb.; forty-three per cent meal, \$31.00; hulls, \$11.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company** Chicago, Illinois

**HAMMOND'S**  
**Mistletoe**  
**MARGARINE**

# Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Hog products easier latter part of week. There was liquidation on setback in grains but trade was mixed on decline as hogs firmed. Top hogs today were \$5.00 at Chicago. Cash trade was routine.

### Cottonseed Oil.

Cotton oil was active with easier profit taking on outside weakness but the continued drought in the western cotton belt and the excessive heat in the corn belt checked selling in oil. Southeast crude, 5 1/4 c lb., bid; Valley, 5 1/2 c lb., bid; Texas, 5 c lb., nominal.

Quotations on bleachable cottonseed oil at New York Friday noon were:

July, \$6.00b; Aug., \$6.00@6.10; Sept., \$6.10@6.13; Oct., \$6.15@6.17; Nov., \$6.18@6.30; Dec., \$6.35; Jan., \$6.42@6.43; Feb., \$6.45@6.55.

### Tallow.

Tallow, extra, 4 1/4 c lb. f.o.b.

### Stearine.

Stearine, 6 1/2 c lb. plants.

### Friday's Lard Market.

New York, July 20, 1934. — Lard, prime western, \$4.80@4.90; middle western, \$4.65@4.75; city, 4 1/2 c; refined Continent, 4 3/4 @4 1/2 c; South American, 4 1/2 @5 c; Brazil kegs, 5 1/2 c; compound, car lots, 7 1/2 c.

## BRITISH PROVISION MARKKETS.

(Special Cable to The National Provisioner.)

Liverpool, July 20, 1934—General provision market quiet and unchanged with a fair demand for hams and lard.

Friday's prices were as follows: Hams, American cut, 96s; hams, long cut, 94s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 70s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 75s; Canadian Cumberlands, 68s. Spot lard was quoted at 25s 3d.

## LARD AND MEAT EXPORTS.

Exports of lard, bacon and hams through the port of New York during the first four days of the current week totaled 991,906 lbs. of lard and 459,007 lbs. of meat.

Lard exports from the United States for the full week ended July 14 totaled 6,613,270 lbs. against 3,760,275 for the same period in 1933. For the packer year to date, exports of lard have totaled 293,905,842 lbs. against 333,061,308 lbs. in the 1932-33 period.

Bacon and ham exports for the week ended July 14 totaled 1,799,000 lbs. against 2,389,000 lbs. a year earlier. For the year to date exports of these products totaled 98,919,830 lbs. against 51,240,050 lbs. from November 1, 1932, to July 15, 1933.

## BRITISH HAM QUOTA.

Suggestion has been made by the British Board of Trade to the foreign attaches that an increase be made in the import ham quota, totaling some 40,000 cwts. Of this amount the United States would receive 33,800 cwts. This includes the 20,000 cwts., announcement of which was made early in July and which was to have been shipped by July 17, but of which no official confirmation was received. According to latest advices, the U. S. quota would be required to arrive in the United Kingdom not later than August 15. The allocation is based on last year's ham trade and includes, in addition to that for the United States, 4,450 cwts. from Poland and 1,750 cwts. from the Argentine. Final arrangements await official approval.

According to the specifications the hams will be American short cut, cured in sweet pickle for at least 30 days for hams weighing 12/14 lbs. and ranging up to 45 days for hams 16/18 lbs. in weight. Each ham must be not more than 18 lbs. in weight.

## CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago July 14, 1934:

	July 14, 1934.	June 30, 1934.	July 14, 1933.
P. S. lard, lbs.	110,564,394	107,074,265	84,459,379
Other kinds of lard, lbs.	17,424,917	18,547,720	24,250,054
D. S. Cl. bellies, made since Oct. 1, '33, lbs.	12,587,185	13,210,072	20,995,638
D. S. Cl. bellies, made previous to Oct. 1, '33, lbs.		10,000	
D. S. rib bellies, made since Oct. 1, '33, lbs.	1,278,733	1,546,436	2,565,924
Extra Sh. Cl. sides, made since Oct. 1, '33, lbs.		900	1,800
		1,800	1,800

## LIVESTOCK AT 62 MARKETS.

Receipts and disposition of livestock at 62 leading markets in June, 1934:

	Receipts.	Local slaughter.	Total shipments.
<b>CATTLE.</b>			
Total .....	1,214,973	771,459	432,568
June av. 5 years....	968,790	592,462	366,804
<b>CALVES.</b>			
Total .....	596,726	453,548	152,894
June av. 5 years....	478,640	340,034	138,917
<b>HOGS.</b>			
Total .....	2,683,984	1,934,263	758,914
June av. 5 years....	3,049,909	2,053,081	991,913
<b>SHEEP.</b>			
Total .....	1,809,805	917,901	890,510
June av. 5 years....	2,217,722	1,234,548	982,038

## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended July 14, 1934:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City .....	4,534	12,374	3,208	33,977
Central Union .....	2,168	1,966		10,501
New York .....	487	3,927	9,670	7,348
Total .....	7,189	18,267	12,878	51,826
Previous week .....	4,923	11,202	13,312	37,066
Two weeks ago .....	6,116	14,479	13,484	43,460

## DROUGHT HIDE SITUATION.

Conferences between tanners' representatives and officials of the AAA have been in progress this week concerning hides and skins produced in the cattle and calf drought emergency slaughter campaign now in progress. Administration officials are reported to have stated that they would cooperate "actively and wholeheartedly" with members of the leather industry to stabilize the hide market.

It has been the fear of members of the leather industry that hides taken from cattle killed for relief purposes threaten to clog the market, and it is believed that immediate steps are necessary to control a situation fast assuming alarming proportions. Tanners claim that a continuation of the government's cattle buying policy along the lines it is now operating will result in collapse of the hide market, prices already having taken a considerable drop.

## N. Y. HIDE FUTURE PRICES.

Saturday, July 14, 1934—No session.

Monday, July 16, 1934—Old Contracts—Close: Sept. 7.05@7.15; Dec. 7.35b; Mar. 7.45n; sales 6 lots. Closing 10@13 lower.

Standard—Close: Sept. 8.10b; Dec. 8.30@8.40; Mar. 8.53@8.60; June 8.80@8.90; sales 49 lots. Closing unchanged to 15 lower.

Tuesday, July 17, 1934—Old Contracts—Close: Sept. 7.15 sale; Dec. 7.45b; Mar. 7.55n; sales 2 lots. Closing 10 higher.

Standard—Close: Sept. 8.15b; Dec. 8.45@8.60; Mar. 8.75 sale; June 8.90@9.00; sales 26 lots. Closing 5@22 higher.

Wednesday, July 18, 1934—Old Contracts—Close: Sept. 7.25@7.50; Dec. 7.65b; Mar. 7.75n; sales 2 lots. Closing 10@20 higher.

Standard—Close: Sept. 8.45@8.55; Dec. 8.63@8.70; Mar. 8.95 sale; June 9.15 sale; sales 120 lots. Closing 18@30 higher.

Thursday, July 19, 1934—Old Contracts—Close: Sept. 7.50@7.55; Dec. 7.80@7.90; Mar. 7.90n; sales 3 lots. Closing 15@25 higher.

Standard—Close: Sept. 8.50b; Dec. 8.75@8.85; Mar. 9.05 sale; June 9.25 sale; sales 73 lots. Closing 5@12 higher.

Friday, July 20, 1934—Old Contracts—Close: Sept. 6.85@7.00; Dec. 7.20b; Mar. 7.30n; sales none. Closing 60@65 lower.

Standard—Close: Sept. 7.70@7.80; Dec. 8.15 sale; Mar. 8.30@8.35; June 8.60 sale; sales 131 lots. Closing 60@80 lower.

## SAN FRANCISCO SLAUGHTERS.

Combined slaughter of cattle and calves in the San Francisco bay area under federal and city inspection during the first five months of 1934 was considerably higher than in the like period of 1933. Hog and sheep slaughter, however, was less. Comparative figures for the periods were as follows:

	5 mos. 1934.	5 mos. 1933.
Cattle .....	79,047	64,230
Calves .....	15,407	9,097
Hogs .....	208,557	226,072
Sheep .....	282,614	328,033

# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—The situation remained about unchanged this week in the big packer market. Buyers are still bewildered by the confusing reports as to the extent of government purchases of cattle and calves, and no news has yet come from the meeting of representatives of tanners and packers with Administration officials at Washington.

There is a firm feeling among the trade that the Administration will do something to stabilize hide values by withholding hides from government purchased cattle from commercial channels, but there is no indication as yet regarding the actual steps to be taken.

There was a light scattered trade during the week, mostly on the descriptions involved previous week, so that prices were not established on any more descriptions. Total movement so far this week amounted to 15,000 hides by two big packers, while local small packer association sold about 8,000 more.

Two packers each sold 4,000 June-July branded cows early in the week at 7½¢, steady; a car native bulls sold at same time, at 5½¢ for June and 5¢ for Apr.-May take-off. On the second day of the week, one packer sold two cars extreme light native steers at 8¢, while the small packer association sold about 8,000 hides, as mentioned below, including five cars light native cows at 8¢ for June-July take-off.

Late this week one packer is credited with selling 4,000 March to June light native cows at 7½¢; while not confirmed as yet, the report is generally accepted among the trade; the dating and shipping point presumably had some effect on the price.

Market not yet established on other descriptions. Bids were reported early on basis of 9¢ for heavy native steers and 8¢ for Colorados, although small packer association secured 8½¢ for a car Colorados. Other descriptions than those involved in recent trading are quoted in a range, with inside figures representing last reported bids and top figures last trading prices, pending trading to establish values.

**SMALL PACKER HIDES**—Trading awaited to establish this market, with quotations only nominal around 7½¢@8¢ for local small packer native all-weight steers and cows and half-cent less for branded.

Local small packer association this week sold 1,000 extreme light native steers at 8¢, 2,000 branded cows at 7½¢ five cars light native cows at 8¢, and a car Colorados running a bit heavy average at 8½¢, mostly steady prices but a bit better for Colorados than most bids; these were June-July take-off.

Last reported trade in Pacific Coast market, previous week, was some Apr.-May light and heavy hides at 6½¢, flat, for steers and cows, f.o.b. Butchertown, presumably to a local tanner, since shipping has been tied up for over two months account longshoremen's strike.

**FOREIGN WET SALTED HIDES**—Fair trade in South American market at steady prices. A pack of 4,000 Uruguay steers sold late last week

equal to 8½¢@9½¢, steady; 4,000 La-Platas sold to Germany at 50 pesos, equal to 8½¢, c.i.f. New York, steady; later, 12,000 B. A. steers sold to United States at 50 pesos or 8½¢, also steady.

**COUNTRY HIDES**—Trading in the country market continues more or less at a standstill; not much activity expected until the packer market on light cows is cleared up. Dealers cannot afford to sell hides at the prices obtainable, resulting in a lack of selling pressure on the market. All-weights quoted in a nominal way around 6½¢@6½¢ for trimmed and 6¢ untrimmed, selected, delivered Chicago. Heavy steers and cows 5@5½¢, nom. Buff weights 6½¢@6½¢, nom., full value now. Extremes could be sold at 7½¢, trimmed, but very hard to find anything offered under 8¢. Bulls about 3½¢; glues 4¢. All-weight branded around 5@5½¢, flat, less Chicago freight.

**CALFSKINS**—News from the meeting at Washington is awaited before trading can get under way in packer calfskins. Last trading was at 12½¢ for June light calf, under 9½-lb., and 14½¢ for May St. Louis heavies, 9½/15-lb. Some packers talk 12¢ for lights and up to 13½¢ for northern heavies, in a nominal way.

Three or four cars Chicago city heavy calfskins, 10/15-lb., sold early at 9½¢, or ¼¢ over the price reported last week; bidding 8¢ for 8/10-lb. Outside cities quoted around 9@9½¢ for 8/15-lb.; mixed cities and countries 8@8½¢; straight countries 7@7½¢. Bidding 65¢ for Chicago city light calf and deacons, asking 70¢.

**KIPSKINS**—One packer sold about 21,000 northern native kipskins late last week at 10½¢; reports of trading in southern at 9@9½¢. About 2,700 Mar.-Apr. over-weights sold last week at 9¢ for northern; some further quiet trading in over-weights this basis.

Chicago city kipskins are offered at 9½¢, with nominal market around 9½¢ at present. Outside cities about 9@9½¢, nom.; mixed cities and countries 8@8½¢; straight countries about 7¢.

One packer sold June production of regular slunks last week at 60¢, steady.

**HORSE HIDES**—Market about steady, with good city renderers quoted \$2.90@3.15, mixed city and country lots \$2.65@2.90, with No. 2's at 50¢ less.

**SHEEPSKINS**—Dry pelts unchanged around 12¢ for full wools, short wools half-price. Shearlings at bit slow; last sale was 30,000 by one packer at 65¢ for No. 1's, 47½¢ for No. 2's, and 30¢ for clips, and some being offered at 60¢, 50¢, and 30¢. Pickled skins also slow and generally quoted around \$4.00@4.25 per doz. for current quality although a sale was reported late last week at \$4.50 per doz. at Chicago. Packer spring lambs generally quoted \$1.00 per cwt. live lamb, or 68¢@75¢ each; last sale at 97½¢ per cwt. Outside packer spring lambs 50¢@55¢ each.

## New York.

**PACKER HIDES**—Market quiet and not yet established, pending news of the Washington meeting. Packers had moved their June native steers earlier at a premium. June Colorados and most of June butt brands still held.

**CALFSKINS**—Trading in calfskins this week on a fairly good scale, around 50,000 skins reported sold. Collectors sold 5-7's at 75¢, or 15¢ down from last previous sales, and 7-9's at 90¢, or 20¢ down. Packers sold 7-9's at \$1.00, or 25¢ off from last sales, and 9-12's at \$1.85, or 30¢ off.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended July 14, 1934, were 3,762,000 lbs.; previous week, 3,852,000 lbs.; same week last year, 4,766,000 lbs.; from January 1 to July 14 this year, 127,106,000 lbs.; same period a year ago, 128,348,000 lbs.

Shipments of hides from Chicago for the week ended July 14, 1934, were 3,995,000 lbs.; previous week, 3,335,000 lbs.; same week last year, 4,734,000 lbs.; from January 1 to July 14 this year, 161,792,000 lbs.; same period a year ago, 149,238,000 lbs.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended July 14, 1934:

Week ending.	New York.	Boston.	Phila.
July 14, 1934.....	30,300	68	.....
July 7, 1934.....	31,120	.....	.....
June 30, 1934.....	17,179	106	.....
June 23, 1934.....	22,351	24	.....
July 15, 1933.....	507,138	27,184	39,763
July 8, 1933.....	65,178	720	.....
	58,100	2,129	.....
	492,503	27,107	39,371

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended July 20, 1934, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended July 20.	Prev. week.	Cor. week, 1933.
Spr. nat. ....	9½¢@10n	9½¢@10½n	15 @15½n
Hvy. nat. ....	9 @10n	9½¢@10	@15
Hvy. Tex. ....	8½¢@10n	8½¢@10	@15
Hvy. butt brnd'd ....	8½¢@10n	8½¢@10n	@15
Hvy. Col. ....	8 @9½n	8 @9½	@14½
Ex-light Tex. ....	7½¢	@7½	@13½
Brnd'd cows. ....	7½¢	@7½	@13½
Hvy. nat. cows ....	8	7½¢@8n	@14
Lt. nat. cows ....	8	7½¢@8n	@14
Nat. bulls ....	5½¢	5½¢@6½	11½ @12n
Brnd'd bulls. ....	4½¢@5n	4½¢@5½n	11 @11½
Calfskins ....	12 @13½n	12½¢@14½n	21 @23
Kips, nat. ....	@10½	@12n	17 @18n
Kips, ov-wt. ....	9 @9½	@11n	18 @17n
Kips, brnd'd. ....	@8n	@10n	15 @16n
Slunks, reg. ....	@60	7 @60	21.10
Slunks, hris. ....	35 @50	35 @50	40 @50
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

## CITY AND SMALL PACKERS.

Nat. all-wts. ....	7½¢@8n	@7½n	@13½n
Branded ....	7 @7½n	@7n	@13n
Nat. bulls ....	5 @5½n	5 @5½n	11 @11½n
Brnd'd bulls. ....	4½¢@5n	4½¢@5n	10 @10½n
Calfskins ....	8 @9½	@9	18 @20n
Kips ....	@9n	@9	15 @16n
Slunks, reg. ....	50 @60n	50 @60n	85 @1.00
Slunks, hris. ....	25 @40n	25 @40n	35 @40n

## COUNTRY HIDES.

Hvy. steers. ....	5 @5¼	@5¼n	8 @8n
Hvy. cows ....	5 @5¼	@5¼n	8 @8n
Butts ....	6½¢@6½	6½¢@6½	10 @10½
Extremes ....	7½¢@8	7½¢@7½	11 @11½
Bulls ....	@3½	@3½	6 @7
Calfskins ....	7 @7½	7 @7½	12 @12½
Kips ....	@7	@7½	11 @11½
Light calf. ....	25 @35n	25 @35n	50 @55
Deacons ....	25 @35n	25 @35n	50 @55
Slunks, reg. ....	@20n	@20n	@20n
Slunks, hris. ....	@10n	@10n	@10n
Horsehides ....	2.65@3.15	2.65@3.15	3.00@3.80

## SHEEPSKINS.

Pkr. lambs. ....	@75	68 @75	1.30@1.45
Sml. pkr. ....	@55	50 @55	80 @90
Pkr. shearings. ....	@60	@65	@90
Dry pelts ....	@12.	12 @12½	14 @16



# Live Stock Markets

## CHICAGO

Reported by U. S. Bureau of Agricultural Economics.)

Chicago, July 19, 1934.

**CATTLE**—Compared with last Friday: Fed steers and long yearlings, weak to 25c lower; grassy and warmed up steers, all representative weights, fully 25c off. Closing market was very dull at decline. Good to choice light and long yearling steers sold to better advantage than comparable weighty kinds, but demand early in week was fairly broad for all representative weights of strictly grainfed cattle. Practical top, \$10.00; prime, 1,286-lb. averages, \$10.35; bulk better grade weighty steers, \$8.50 upward; comparable light kinds, \$8.00 upward, best long yearlings reaching \$9.40, with part load \$9.50. All heifers sold active early, but closed dull and slightly lower; most fed heifers, \$6.00@7.00, top \$7.40, part load \$7.75; grass fat cows, 25@50c, mostly 50c lower; cutters, weak to 25c lower; bulls, about steady; vealers, 50c higher.

**HOGS**—Compared with last Friday: Market generally 10@15c lower, top off 10c; packing sows, steady; pigs, strong to 25c higher. Demand was dull and market sluggish all week, due mainly to draggy and lower fresh pork trade; week's top, \$5.00; closing peak, \$4.95; late bulk better grade 220 to 310 lbs., \$4.80@4.90; few 320 to 400 lbs., \$4.50@4.85; desirable 170 to 210 lbs., \$4.35@4.80; light lights, \$3.75@4.25; good pigs, \$3.00@3.50; packing sows, \$4.00@4.25, best \$4.35.

**SHEEP**—Compared with last Friday: Slaughter lambs, 25@50c lower, fat natives showing most decline. Sheep closed weak. Sluggish dressed trade and liberal supplies were dominating factors, although supplies somewhat reduced from last week. Week's lamb top, \$7.50 for natives; closing top, \$7.35 on fed Californias, with range lamb trade closing at \$7.25 downward and late bulk natives at \$7.00 and below; native throwouts, largely \$5.00@5.50. Range seconds closed at \$6.00; slaughter ewes, \$1.50@2.50; week's top, \$2.75.

## KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., July 19, 1934.

**CATTLE** — Supplies were increased materially as result of continued dry

weather, most of which were grass fat offerings. All killing classes were under pressure and rather sharp price declines were scored. Slaughter steers met limited demand and sold at 25@50c lower rates, inbetween grades of fed steers and straight grassers showing most of loss. Choice fed steers were practically absent, and the week's top rested at \$8.25. Bulk of fed steers and yearlings cashed from \$5.00@7.00. A few cake fed westerns sold from \$5.00@5.60. Straight grass fat kinds went from \$2.50@4.50. Desirable light weight fed heifers and mixed yearlings are 15@25c off. Other she stock declined 25@50c. Bulls, 25c lower. Vealers closed weak to 50c lower; late top, \$4.50.

**HOGS** — Closing values are mostly steady as compared with last Friday. Late top rested at \$4.60 on choice 200- to 250-lb. weights, bulk of the good to choice 170- to 325-lb. weights going at \$4.25@4.60. Better grades of 140 to 170 lbs. ranged from \$3.25@4.25; plainer kinds, down to \$2.50 and below; packing sows, \$3.65@4.00.

**SHEEP**—Prices are 35@50c lower than last week's close. Week's top reached \$7.00 Monday on choice native, but at finish desirable grades cashed at \$6.50@6.60. Yearlings are 25@35c off. Better grades selling from \$4.50@5.15. Mature sheep held about steady, with \$1.50@2.00 taking most fat ewes.

## CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., July 19, 1934.

Prices of hogs at 22 concentration points and 7 packing plants in Iowa and Minnesota held well until mid-week, then broke to place current quotations 5@10c, with spots 15@20c, below last week's close. Current prices, good to choice 220 to 300 lbs., mostly \$4.20@4.45; numerous long-railed loads, \$4.50, few, \$4.55; 310 to 350 lbs., mostly \$3.95@4.35; 180 to 210 lbs., \$3.90@4.40; light and medium weight packing sows, \$3.50@3.85, few \$3.95; big weights, \$3.40 down.

Receipts unloaded daily for the week ended July 19 were as follows:

	This week.	Last week.
Fri., July 13.....	19,700	18,800
Sat., July 14.....	23,800	26,500
Mon., July 16.....	49,800	48,500
Tues., July 17.....	20,800	15,000
Wed., July 18.....	20,500	16,500
Thurs., July 19.....	24,600	21,100

## OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., July 19, 1934.

**CATTLE**—Steers average 25c lower; strictly choice heifers carrying weight, strong; others and cows, mostly 15@25c lower; bulls, 15@35c lower; vealers, weak to 50c lower. Strictly choice medium weight and heavy steers topped at \$9.00; several loads choice medium weights, \$8.00@8.50; bulk all weight steers and yearlings, \$5.50@7.50; grass steers and short feds, \$4.00@5.50; bulk heifers, \$5.25@6.50. Choice 1,000-lb. heifers topped \$7.35; bulk grass cows, \$2.00@2.50; few cows, up to \$4.00; cutter grades, \$1.25@1.75; medium bulls, \$2.40@2.75; vealers, \$4.00 down.

**HOGS**—Thursday's top \$4.45; bulk good and choice 180- to 325-lb. averages, \$4.00@4.40; medium grade 180 to 220 lbs. down to \$3.50; 140 to 180 lbs., \$3.25@4.25; medium grade, down to \$2.50; packing sows, mostly \$3.60@3.90; stags, \$2.50@3.25; pigs, \$1.75@3.00.

**SHEEP**—Comparisons with last Friday uncover a net lamb loss of 25@30c. Yearlings and aged sheep held steady. Thursday's sales good and choice range lambs \$6.25@6.75; bulk sorted native lambs, \$6.60; fed clipped lambs, \$6.60@6.75; fed Texas yearlings, \$5.15; good and choice ewes, \$1.75@2.50.

## ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

East St. Louis, Ill., July 19, 1934.

**CATTLE**—Mixed yearlings and heifers, 25@50c lower; cows and cutters, 50c lower; low cutters, sausage bulls and vealers, 25c lower. Bulk of steers brought \$5.00@7.65; 1,338- to 1,441-lb. steers, \$8.00; 1,048-lb. yearlings topped at \$7.75. Most mixed yearlings and heifers earned \$3.50@6.50; top heifers, \$6.85; best mixed yearlings, \$6.50. Most cows scored \$2.00@2.75; top, \$4.00; low cutters, largely \$1.00@1.35, some at 75c. The session closed with top sausage bulls at \$3.00; top vealers, \$4.75.

**HOGS**—Hog prices declined about 10c, while pigs suffered losses of 10@25c. Top for week was \$4.90, with bulk of hogs Thursday at \$4.65@4.85; pigs and light lights, \$2.50@4.25; packing sows, \$3.65@4.00.

**SHEEP**—Fat lambs and yearlings lost 25@50c, sheep holding steady. Fat lambs topped at \$7.00 to small killers, packers buying bulk for week at \$6.50@6.75; throwouts and medium grades, \$3.50@4.50; yearlings, \$5.00@5.50; fat ewes, \$1.50@2.00.

## SIoux CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., July 19, 1934.

**CATTLE** — Late trading indicated weak to 25c lower values. Small lots of choice medium weighty steers made \$8.75@8.85; load lots, \$8.50. Long yearlings stopped at \$8.40. Most steers and yearlings, \$5.50@7.50; better grade heifers, steady; others, weak to 25c lower; most beef cows, 25@40c lower. Load lots of choice heifers, up to \$6.75,

# KENNETT-MURRAY

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Louisville, Ky. LaFayette, Ind.



Indianapolis, Ind.

Nashville, Tenn. Omaha, Neb.

Montgomery, Ala. Sioux City, Ia.

beef cows bulked late at \$2.00@3.00; most cutters and low cutters, \$1.25@1.75; medium bulls \$2.85 down; vealers, weak to 50c lower, with a \$4.50 practical top.

**SHEEP**—Buyers made an effort to reduce lamb values and were able to save 35@50c, while yearlings declined around 25c. Week's top reached \$6.90 on western lambs. Idahos and Utahs of good to choice quality cashed at \$6.50@6.65; native lambs, around \$6.50@6.65; slaughter ewes, steady to strong, with a few sales up to \$2.50 although most deals went at \$2.25 down.

**HOGS**—Most prices ranged 5@10c lower than last week. Week's top reached \$4.50 on sorted 250-lb. averages. Late bulk of better grade 210- to 310-lb. selections cashed at \$4.25@4.40; lighter weights, \$3.75@4.25; plainer kinds, down to \$3.00. Packing sows bulked at \$3.75@3.85, a few \$3.90.

## ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., July 18, 1934.

**CATTLE**—Slaughter cattle ruled mostly steady to 25c lower compared with Friday of last week. Cows and common or lower grade grass steers and heifers showed the decline. Bulls were unchanged; vealers mostly steady, spots 25c lower on grassy kinds. Good to choice slaughter yearling steers turned at \$5.50@7.50; extremes up to \$8.00. Finished weighty beefs were scarce. Most western grass steers sold at \$2.75@4.50, with a few to \$5.00. Choice fed heifers brought \$6.00@6.85; medium to good grades, \$3.50@5.50; common grassers, \$2.25@3.25. Medium and good cows earned \$2.50@4.00; lower grades, \$1.00@2.25. Medium and good bulls realized \$2.50@3.25; plainer kinds, \$1.75@2.35. Better grade vealers cashed at \$4.00@5.00; some prime kinds at \$5.50.

**HOGS**—Better grade light and butcher hogs are selling around 10c higher than last Wednesday, packing sows around 25c higher. Better 170- to 325-lb. hogs are selling at \$4.25@4.50; heavier weights downward to \$4.10; better light lights, \$3.25@4.00; packing sows, \$3.80@4.00; fat pigs around \$2.75.

**SHEEP**—Slaughter lambs opened the week on a 25c lower basis, but held steady afterward, better natives today going at \$6.75; throwouts at \$3.75@

4.50. Slaughter ewes cleared largely at \$1.00@2.25. Range feeders were held around \$6.25 late.

## CANADIAN LIVE STOCK PRICES.

Leading Canadian centers, top livestock price summary, week July 12:

### BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended July 12.	Prev. week.	Same week, 1933.
Toronto	\$ 6.25	\$ 5.00	\$ 5.25
Montreal	5.75	5.75	5.25
Winnipeg	5.25	5.25	5.00
Calgary	4.50	4.65	4.65
Edmonton	4.50	4.50	4.50
Prince Albert	4.25	4.00	3.75
Moose Jaw	4.25	4.00	4.00
Saskatoon	4.25	4.75	4.25

### VEAL CALVES.

	\$ 6.00	\$ 5.50	\$ 5.50
Toronto	5.00	5.00	4.50
Montreal	5.00	5.00	4.50
Winnipeg	4.00	4.00	4.50
Calgary	4.50	4.50	4.50
Edmonton	3.25	3.50	4.00
Prince Albert	4.00	3.00	3.25
Moose Jaw	3.50	3.50	3.50
Saskatoon	3.00	3.50	3.50

### SELECT BACON HOGS.

	\$ 9.00	\$ 9.65	\$ 6.00
Toronto	10.15	9.85	7.25
Montreal	9.25	8.85	6.75
Winnipeg	8.65	8.35	6.05
Calgary	8.90	8.60	6.20
Edmonton	8.85	8.45	6.45
Prince Albert	9.00	8.60	6.50
Moose Jaw	8.85	8.45	6.45
Saskatoon			

### GOOD LAMBS.

	\$ 8.50	\$ 8.75	\$ 9.00
Toronto	8.00	8.00	8.25
Montreal	7.00	7.00	7.25
Winnipeg	6.00	6.50	6.00
Calgary	5.00	5.50	4.50
Edmonton	5.00	5.50	4.50
Prince Albert	5.00	5.50	6.00
Moose Jaw	4.50	5.50	3.50
Saskatoon			

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended July 14, 1934:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended July 14	323,000	460,000	279,000
Previous week	257,000	376,000	220,000
1933	187,000	584,000	335,000
1932	168,000	436,000	350,000
1931	194,000	470,000	328,000
1929	197,000	557,000	276,000

Hogs at 11 markets:	Cattle.	Hogs.	Sheep.
Week ended July 14	402,000		
Previous week	329,000		
1933	504,000		
1932	370,000		
1931	413,000		
1930	498,000		
1929	544,000		

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended July 14	250,000	353,000	177,000
Previous week	216,000	286,000	129,000
1933	145,000	438,000	172,000
1932	147,000	325,000	196,000
1931	154,000	376,000	217,000
1930	158,000	443,000	201,000
1929	156,000	468,000	226,000

## LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during June, 1934, with comparisons:

		June, 1934.	May, 1934.	June, 1933.
<b>SLAUGHTER CATTLE AND VEALERS.</b>				
<b>Steers—</b>				
550-900 lbs.,	Choice	\$ 7.48	\$ 7.15	\$ 6.80
	Good	6.70	6.46	6.02
	Medium	5.56	5.61	5.10
	Common	4.26	4.82	4.29
900-1,100 lbs.,	Choice	8.62	8.04	6.90
	Good	7.34	6.91	6.04
	Medium	5.86	5.84	5.15
	Common	4.34	4.96	4.32
1,100-1,300 lbs.,	Choice	9.34	8.79	6.88
	Good	8.02	7.67	6.03
	Medium	6.39	6.51	5.23
	Common	4.93	9.05	6.08
1,300-1,500 lbs.,	Choice	9.73	8.11	5.90
	Good	8.50		
<b>Heifers—</b>				
550-750 lbs.,	Choice	6.42	6.30	5.71
	Good	5.59	5.63	5.21
	Com.&med.	4.08	4.29	4.19
750-900 lbs.,	Good & ch.	6.19	6.12	5.44
	Com.&med.	4.12	4.43	4.23
<b>Cows—</b>				
Good		4.28	4.46	3.81
Common & medium		3.13	3.31	3.18
Low cutter & cutter		1.98	2.06	2.48
<b>Bulls (yearlings excluded)—</b>				
Good (beef)		3.28	3.43	3.33
Cutter, com. & med.		2.75	2.93	3.02
<b>Vealers—</b>				
Good & choice		4.94	5.97	5.24
Medium		3.94	4.70	4.41
Cull & common		3.06	3.48	3.40
<b>Calves, 250-500 lbs.—</b>				
Good & choice		5.10	4.75	4.48
Common & medium		3.30	3.50	3.36
<b>HOGS.</b>				
<b>Light light, 140-160 lbs.—</b>				
Good and choice		3.76	3.27	3.09
<b>Light weight—</b>				
160-180 lbs., good & ch.		4.05	3.49	4.30
180-200 lbs., good & ch.		4.26	3.59	4.63
<b>Medium weight—</b>				
200-220 lbs., good & ch.		4.43	3.64	4.59
220-250 lbs., good & ch.		4.52	3.66	4.60
<b>Heavy weight—</b>				
250-290 lbs., good & ch.		4.54	3.64	4.50
290-350 lbs., good & ch.		4.50	3.55	4.48
<b>Packing sows—</b>				
275-350 lbs., good		3.86	3.12	4.12
350-425 lbs., good		3.75	3.00	3.95
425-550 lbs., good		3.62	2.87	3.80
275-550 lbs., medium		3.47	2.76	3.60
<b>Slaughter pigs, 100-130 lbs.—</b>				
Good & choice		2.88	2.46	3.36
<b>LAMBS AND SHEEP.</b>				
<b>Spring lambs—</b>				
Choice		8.96	10.62	....
Good		8.44	9.96	....
Medium		7.46	9.15	....
<b>Lambs—</b>				
90 lbs. down.	Gd. & ch.	8.43	7.64	....
	Com.&med.	7.22	6.20	....
90-98 lbs.	Gd. & ch.	8.34	....	....
98-110 lbs.	Gd. & ch.	....	....	....
<b>Yearling wethers—</b>				
90-110 lbs.	Gd. & ch.	6.68	7.41	5.82
	Medium	6.00	6.62	4.52
<b>Ewes—</b>				
90-120 lbs.	Gd. & ch.	1.98	3.15	2.66
120-150 lbs.	Gd. & ch.	1.76	2.91	2.28
All wts.	Com.&med.	1.29	2.16	1.78

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 14, 1934, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

### CHICAGO.

	*Cattle.	Hogs.	Sheep.
Armour and Co.	5,328	2,004	5,377
Swift & Co.	6,044	2,786	4,985
Morris & Co.	3,872	2,932	2,932
Wilson & Co.	4,860	3,648	5,438
Anglo-Amer. Prov. Co.	700	.....	.....
G. H. Hammond Co.	2,387	2,329	.....
Libby, McNeill & Libby.	.....	.....	.....
Shippers	19,683	16,586	793
Others	28,882	33,130	7,830
Brennan Pkg. Co.	4,676 hogs; Hygrade Food Products Corp., 3,472 hogs; Agar Pkg. Co., 4,384 hogs.	.....	.....
Total	*71,542 cattle, *22,766 calves, 73,015 hogs, 31,882 sheep.	.....	.....
Not including 2,389 cattle, 1,888 calves, 41,839 hogs and 31,454 sheep bought direct.	.....	.....	.....
*Drought stock included.	.....	.....	.....

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	7,354	2,871	6,816	3,611
Cudahy Pkg. Co.	5,713	2,548	2,800	5,192
Morris & Co.	2,058	1,085	2,389	.....
Swift & Co.	4,446	3,227	8,396	5,304
Wilson & Co.	5,735	2,163	4,359	.....
Independent Pkg. Co.	331	.....	.....	.....
Others	9,102	980	3,280	596
Total	36,406	12,874	25,414	21,431

### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	9,028	10,440	3,773
Cudahy Pkg. Co.	9,263	8,629	7,182
Dold Pkg. Co.	1,961	6,804	.....
Morris & Co.	2,885	2,017	1,020
Swift & Co.	10,438	7,280	3,600
Others	24,401	.....	.....
Eagle Pkg. Co., 27 cattle; Geo. Hoffman Pkg. Co., 49 cattle; Grt. Omaha Pkg. Co., 57 cattle; Omaha Pkg. Co., 128 cattle; J. Roth & Sons, 124 cattle; So. Omaha Pkg. Co., 106 cattle; Lincoln Pkg. Co., 441 cattle; Sinclair Pkg. Co., 162 cattle; Wilson & Co., 700 cattle.	.....	.....	.....
Total	35,469 cattle and calves; 59,580 hogs, 15,594 sheep.	.....	.....

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,482	3,273	4,959	8,516
Swift & Co.	3,604	4,958	4,772	8,356
Morris & Co.	1,285	1,494	904	.....
Hunter Pkg. Co.	1,854	161	2,270	652
Hell Pkg. Co.	.....	1,940	.....	.....
Krey Pkg. Co.	.....	2,394	.....	.....
Laclede Pkg. Co.	247	3	947	.....
Shippers	9,005	3,279	18,794	2,532
Others	2,455	515	14,547	981
Total	20,932	13,478	51,527	21,037
Not including 3,100 cattle, 6,529 calves, 38,544 hogs and 4,947 sheep bought direct.	.....	.....	.....	.....

### ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Sieloff Pkg. Co.	17	46	1,060	.....
Laclede Pkg. Co.	101	.....	426	.....
Krey Pkg. Co.	.....	415	.....	.....
Glazer Pkg. Co.	24	.....	4	.....
Sokolik Pkg. Co.	207	109	.....	65
Staats Pkg. Co.	23	6	.....	.....
Shippers	62	310	1,605	1,783
Others	516	219	340	94
Total	926	714	3,945	1,946

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,612	2,184	18,881	13,396
Armour and Co.	5,982	2,119	17,454	6,014
Others	3,079	70	997	.....
Total	14,573	4,382	37,332	19,410

### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,705	655	13,627	1,674
Armour and Co.	4,403	1,373	12,237	859
Swift & Co.	3,760	1,450	7,269	708
Shippers	1,779	.....	9,096	.....
Others	276	38	.....	.....
Total	14,983	3,525	42,220	3,241

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,958	1,196	2,590	1,061
Wilson & Co.	2,690	1,171	2,680	1,251
Others	292	45	384	.....
Total	*7,254	*2,978	5,654	2,292
Not including 90 cattle and 2,568 hogs bought direct.	.....	.....	.....	.....
*Including 979 cattle and 566 calves for F.S.R.C.	.....	.....	.....	.....

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,174	445	2,470	9,937
Armour and Co.	1,650	192	3,039	13,525
Others	2,411	730	1,905	9,480
Total	6,235	1,367	7,414	32,942

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,545	1,083	2,120	1,390
Dold Pkg. Co.	473	121	1,512	16
Wichita D. B. Co.	24	.....	.....	.....
Dunn-Ostertag Co.	87	.....	.....	.....
Fred W. Dold & Sons	98	.....	418	.....
Sunflower Pkg. Co.	80	.....	143	.....
Total	2,317	1,204	4,193	1,406
Not including 70 cattle and 3,053 hogs bought direct.	.....	.....	.....	.....

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,228	4,457	9,512	4,516
Cudahy Pkg. Co.	498	1,762	.....	.....
Swift & Co.	4,890	6,748	14,052	3,284
United Pkg. Co.	2,318	127	.....	.....
Others	1,373	19	4,794	.....
Total	*19,451	*10,687	28,558	7,800
*Includes 7,169 cattle and 3,574 calves bought by F. S. R. C.	.....	.....	.....	.....

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,263	5,213	7,882	1,576
U. D. B. Co., N. Y.	73	.....	41	20
R. Guenz & Co.	121	15	.....	.....
Armour & Co., Mil.	565	2,643	.....	.....
Armour & Co., Chi.	292	.....	.....	.....
N.Y.B.D.M. Co., N.Y.	40	.....	.....	.....
Shippers	410	16	43	11
Others	715	613	13	236
Total	*5,435	*9,199	7,979	1,843
*Including 957 cattle and 699 calves for F.S.R.C.	.....	.....	.....	.....

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,713	816	10,754	2,706
Armour and Co.	613	574	1,839	.....
Hilgemeyer Bros.	10	.....	885	.....
Brown Bros., Chi.	134	84	90	.....
Stumpf Bros.	70	4	121	.....
Meier Pkg. Co.	70	4	220	.....
Indiana Prov. Co.	28	5	214	.....
Schussler Pkg. Co.	30	1	240	.....
Maass-Hartman	29	12	.....	.....
Art Walbitt	20	42	.....	.....
Shippers	1,562	2,293	16,935	1,847
Others	857	85	128	135
Total	5,093	3,866	31,444	4,730

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
F. W. Gall's Sons	23	.....	493	533
Ideal Pkg. Co.	16	.....	998	.....
E. Kahn's Sons Co.	1,724	550	998	.....
Kroger G. & B. Co.	141	124	998	.....
J. Lohrey Pkg. Co.	4	.....	271	.....
H. H. Meyer Pkg. Co.	27	.....	3,194	.....
A. Sander Pkg. Co.	6	.....	.....	.....
J. Schlachter's Sons.	286	293	.....	90
J. & F. Schroth Pkg.	22	.....	2,756	.....
John F. Stegner Co.	316	288	.....	107
Shippers	77	862	1,904	10,034
Others	1,164	602	328	421
Total	3,733	2,751	14,406	13,433
Not including 1,491 cattle, 106 calves, 3,066 hogs and 956 sheep bought direct.	.....	.....	.....	.....

### RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended July 14, 1934, with comparisons:

### CATTLE.

	Week ended, July 14, 1934.	Prev. week, July 7, 1933.	Cor.
Chicago	71,542	47,147	36,407
Kansas City	36,406	29,827	22,160
Omaha	35,469	20,603	22,422
East St. Louis	20,832	12,263	11,229
St. Joseph	14,573	10,376	6,933
St. Louis	926	502	460
Sioux City	14,983	10,167	14,860
Okahoma City	7,254	3,878	3,329
Wichita	2,317	1,635	1,892
Denver	6,235	2,624	3,352
St. Paul	19,451	11,811	13,968
Milwaukee	5,435	5,640	3,963
Indianapolis	5,093	4,955	5,091
Cincinnati	3,733	2,996	2,855
Total	244,349	164,424	148,957

### HOGS.

	73,615	61,201	81,576
Chicago	73,615	61,201	81,576
Kansas City	25,414	19,285	25,314
Omaha	59,580	47,313	67,557
East St. Louis	61,527	58,712	51,160
St. Joseph	3,945	2,686	5,247
St. Louis	37,332	29,294	28,845
Sioux City	42,220	26,587	40,787
Okahoma City	5,654	3,796	12,780
Wichita	4,193	3,100	14,238
Denver	8,243	4,877	6,333
St. Paul	28,558	20,769	38,918
Milwaukee	7,979	5,564	10,876
Indianapolis	31,444	28,103	40,864
Cincinnati	14,406	11,445	21,581
Total	342,502	302,702	446,002

### SHEEP.

	31,885	17,515	19,214
Chicago	31,885	17,515	19,214
Kansas City	21,431	12,845	19,744
Omaha	15,594	10,565	14,630
East St. Louis	21,057	15,548	18,533

	1,946	1,766	1,430
St. Louis	1,946	1,766	1,430
St. Joseph	19,410	17,546	17,538
Sioux City	5,241	1,724	4,718
Okahoma City	2,592	1,127	2,676
Wichita	1,406	902	2,223
Denver	32,942	40,136	48,791
St. Paul	7,500	5,917	7,804
Milwaukee	1,843	785	1,652
Indianapolis	4,730	4,144	5,877
Cincinnati	13,433	10,237	19,388
Total	178,990	149,858	186,963

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 9	24,059	4,393	29,201	15,005
Tues., July 10	18,461	7,151	24,314	13,101
Wed., July 11	17,482	5,649	23,590	8,822
Thurs., July 12	10,106	5,819	17,740	10,096
Fri., July 13	5,394	2,867	13,571	6,013
Sat., July 14	1,500	1,800	7,000	3,000
Total this week	77,002	24,079	115,716	56,041
Previous week	53,134	20,936	99,857	41,772
Year ago	42,582	11,394	106,250	54,330
Two years ago	36,780	9,228	112,249	74,904

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 9	6,480	65	3,837	165
Tues., July 10	8,570	70	4,019	1
Wed., July 11	4,449	9	2,892	.....
Thurs., July 12	2,202	32	2,702	340
Fri., July 13	835	2	3,126	287
Sat., July 14	100	.....	500	100
Total this week	17,636	178	17,076	896
Previous week	13,019	383	9,421	3,759
Year ago	11,060	160	15,969	2,629
Two years ago	8,556	325	12,000	5,584

Total receipts for month and year to July 14, with comparisons:

	1934.	1933.	1934.	1933.
Cattle	130,136	75,945	129,331	99,735
Calves	45,915	17,784	348,604	246,384
Hogs	215,373	298,845	3,745,280	3,721,099
Sheep	97,814	99,440	1,468,723	1,865,212

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week ending July 14	\$ 7.45	\$ 4.50	\$ 1.65	\$ 7.45
Previous week	7.40	4.55	1.50	7.72
1933	6.20	4.50	2.05	7.10
1932	8.25	4.80	1.60	5.95
1931	7.65	6.40	2.60	7.50
1930	10.40	9.00	2.85	10.40
1929	14.85	11.45	6.00	14.50



# RECEIPTS AT CENTERS

SATURDAY, JULY 14, 1934.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	7,000	3,000
Kansas City	450	1,300	1,000
Omaha	1,300	2,000	1,000
St. Louis	5,000	2,000	50
St. Joseph	900	2,000	800
Sioux City	3,500	2,000	...
St. Paul	4,500	900	100
Fort Worth	2,300	100	100
Denver	100	300	5,900
Louisville	100	400	200
Wichita	200	500	300
Indianapolis	100	2,000	100
Pittsburgh	100	200	200
Cincinnati	100	2,500	400
Buffalo	100	400	300
Nashville	200	500	900
Oklahoma City	300	800	100

MONDAY, JULY 16, 1934.

Chicago	21,000	27,000	11,000
Kansas City	28,000	8,500	4,000
Omaha	20,000	12,000	6,500
St. Louis	8,300	13,500	4,500
St. Joseph	7,500	8,000	3,500
Sioux City	27,200	8,500	6,000
St. Paul	15,000	3,500	1,500
Fort Worth	3,000	500	1,000
Denver	2,400	2,500	200
Louisville	900	1,200	14,900
Wichita	900	1,000	700
Indianapolis	900	5,000	700
Pittsburgh	900	1,800	2,000
Cincinnati	1,900	2,400	1,400
Buffalo	900	700	1,000
Nashville	200	600	800
Oklahoma City	2,000	1,400	900

\*The above estimates include 5,000 government cattle at Chicago, 6,000 at Kansas City, 4,000 at Omaha, 2,500 at St. Louis, 4,000 at St. Joseph, 16,000 at Sioux City and 8,000 at St. Paul.

TUESDAY, JULY 17, 1934.

Chicago	14,000	21,000	6,000
Kansas City	16,000	6,000	5,000
Omaha	11,500	11,500	6,000
St. Louis	6,800	8,500	3,700
St. Joseph	3,300	10,000	3,000
Sioux City	4,000	8,500	1,500
St. Paul	4,300	4,500	800
Fort Worth	2,500	500	2,000
Denver	500	1,800	300
Louisville	800	800	12,100
Wichita	300	500	500
Indianapolis	1,800	6,000	1,300
Pittsburgh	...	300	200
Cincinnati	500	2,300	2,400
Buffalo	800	300	300
Cleveland	2,200	300	500
Nashville	300	900	900
Oklahoma City	1,300	900	200

\*The above estimates include 5,000 government cattle at Chicago, 5,000 at Kansas City, 1,500 at Omaha, 900 at St. Louis, 600 at St. Joseph, 1,000 at Sioux City, and 2,400 at St. Paul.

WEDNESDAY, JULY 18, 1934.

Chicago	14,000	23,000	11,000
Kansas City	14,000	7,000	5,000
Omaha	14,000	7,500	7,500
St. Louis	5,700	8,000	2,500
St. Joseph	2,600	9,500	4,500
Sioux City	7,500	7,000	2,000
St. Paul	3,200	4,500	2,500
Fort Worth	3,000	500	2,000
Denver	800	100	300
Louisville	900	1,000	9,200
Wichita	200	500	300
Indianapolis	1,300	5,000	800
Pittsburgh	...	300	1,000
Cincinnati	500	3,700	1,500
Buffalo	300	300	300
Cleveland	300	200	500
Nashville	400	900	500
Oklahoma City	1,500	800	500

\*The above estimates include 4,000 government cattle at Chicago, 4,000 at Kansas City, 1,000 at Omaha, 2,200 at St. Louis, 500 at St. Joseph, 4,500 at Sioux City, and 1,500 at St. Paul.

THURSDAY, JULY 19, 1934.

Chicago	13,000	20,000	10,000
Kansas City	10,000	6,000	4,000
Omaha	10,000	10,000	700
St. Louis	3,400	8,500	2,000
St. Joseph	2,600	8,500	1,200
Sioux City	8,000	8,500	7,500
St. Paul	8,000	3,500	7,000
Fort Worth	2,000	400	1,000
Denver	1,000	1,200	300
Louisville	700	1,300	15,000
Wichita	300	800	400
Indianapolis	400	900	400
Pittsburgh	100	5,000	800
Cincinnati	100	500	800
Buffalo	1,400	3,800	400
Wichita	300	400	100
Cleveland	400	400	500
Nashville	100	900	300
Oklahoma City	1,400	900	400

\*The above estimates include 3,000 government cattle at Chicago, 4,000 at Kansas City, 1,000 at Omaha, 500 at St. Louis, 400 at St. Joseph, 5,500 at Sioux City, and 7,000 at St. Paul.

FRIDAY, JULY 20, 1934.

Chicago	12,500	16,000	6,000
Kansas City	5,500	5,500	1,500
Omaha	5,200	12,000	4,000

# LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, July 19, 1934, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd-ch.	\$ 3.75@4.35	\$3.50@4.35	\$3.10@3.75	\$3.00@4.25	\$3.15@4.10
Lt. wt. (160-180 lbs.) gd-ch.	4.20@4.70	4.10@4.70	3.50@4.25	3.50@4.50	3.90@4.50
(180-200 lbs.) gd-ch.	4.50@4.80	4.55@4.80	3.75@4.45	4.15@4.80	4.25@4.50
Med. wt. (200-220 lbs.) gd-ch.	4.65@4.85	4.70@4.85	4.25@4.45	4.40@4.80	4.35@4.50
(220-250 lbs.) gd-ch.	4.75@4.90	4.80@4.85	4.25@4.45	4.40@4.60	4.35@4.50
Hvy. wt. (250-280 lbs.) gd-ch.	4.80@4.95	4.80@4.85	4.25@4.45	4.40@4.60	4.30@4.50
(280-350 lbs.) gd-ch.	4.75@4.95	4.75@4.85	4.00@4.40	4.30@4.55	4.15@4.50
Pkg. sows (275-350 lbs.) good.	4.15@4.55	3.85@4.10	3.80@3.90	3.85@4.00	3.85@4.00
(350-425 lbs.) good	4.00@4.25	3.75@4.00	3.75@3.85	3.75@3.90	3.85@4.00
(425-550 lbs.) good	3.90@4.10	3.65@3.90	3.60@3.75	3.60@3.85	3.70@3.90
(275-550 lbs.) medium	3.50@4.00	3.50@3.85	3.00@3.65	3.00@3.75	3.15@4.00
Sitr. pigs (100-130 lbs.) gd-ch.	3.00@3.75	2.50@3.50	2.50@3.00	2.00@3.00	2.25@3.00
Av. cost & wt. Wed. (pigs excl.)	4.00-246 lbs.	4.00-216 lbs.	4.00-251 lbs.	4.19-213 lbs.	.....

Sitr. Cattle, Calves & Vealers:

STEERS (550-900 lbs.):	Choice	6.50@8.25	6.50@8.00	6.00@7.75	5.75@7.50	6.25@8.00
	Good	5.75@7.50	5.50@7.50	5.25@7.00	5.00@6.75	5.50@7.25
	Medium	4.25@6.00	4.00@6.00	3.75@5.00	3.75@5.50	4.15@6.75
	Common	2.75@4.50	2.75@4.00	2.50@4.00	2.25@3.75	2.50@4.35

STEERS (900-1100 lbs.):	Choice	7.50@9.25	7.50@8.75	7.00@8.75	6.75@8.25	7.25@8.85
	Good	6.00@8.00	6.00@8.25	5.50@7.50	5.50@7.25	5.75@7.75
	Medium	4.50@6.50	4.00@6.25	4.00@6.00	3.75@5.75	4.75@6.15
	Common	2.75@5.00	2.75@4.25	2.50@4.00	2.25@3.75	2.75@4.00

STEERS (1100-1300 lbs.):	Choice	8.00@10.00	8.25@9.35	7.75@9.25	7.25@8.75	7.75@9.25
	Good	6.50@9.00	6.25@8.50	6.00@8.25	5.75@7.75	6.25@8.50
	Medium	5.00@7.25	4.25@7.25	4.75@6.75	4.00@6.25	4.60@6.05

STEERS (1300-1500 lbs.):	Choice	9.00@10.00	8.50@9.35	8.25@9.25	7.75@8.75	8.50@9.50
	Good	7.25@9.00	7.25@8.50	6.75@8.25	6.25@7.75	6.75@8.50

HEIFERS (550-750 lbs.):	Choice	6.00@7.00	6.25@6.75	5.75@6.75	5.75@6.50	5.85@6.85
	Good	5.25@6.00	5.25@6.25	4.75@5.75	4.85@5.75	4.75@5.85
	Com-med.	2.25@5.50	2.25@5.25	2.00@4.75	2.00@4.85	2.25@4.75

HEIFERS (750-900 lbs.):	Gd-ch.	5.50@7.25	.....	5.25@7.00	5.00@6.00	4.75@7.00
	Com-med.	2.50@5.50	.....	2.25@5.25	2.25@5.00	2.50@5.00

COWS:	Good	3.00@4.75	3.00@3.75	2.75@4.00	2.50@3.50	3.25@4.15
	Com-med.	2.00@3.25	1.75@3.00	1.85@2.75	1.50@2.50	2.00@3.25
	Low-cut-cut.	1.00@2.00	.....	1.00@1.85	.....	1.00@2.00

BULLS (yrld. ex. beef):	Good	3.25@4.00	3.00@3.50	2.75@3.50	2.75@3.25	2.85@3.35
	Cut-med.	2.25@3.50	1.75@3.00	2.00@2.75	1.25@2.75	1.75@3.00

VEALERS:	Gd-ch.	4.75@6.50	3.75@4.75	3.50@4.00	3.50@5.00	3.75@5.50
	Medium	3.50@5.00	2.50@3.75	2.50@3.50	2.00@3.50	3.00@3.75
	Cul-com.	2.50@3.50	1.50@2.50	1.50@2.50	1.00@3.00	1.50@3.00

CALVES (250-500 lbs.):	Gd-ch.	4.00@6.25	4.50@6.00	3.50@5.50	3.00@5.50	4.00@6.00
	Com-med.	2.50@4.00	2.50@4.50	1.75@3.50	1.00@3.00	2.00@4.00

Sitr. Sheep & Lambs:

LAMBS:	(90 lbs. down) gd-ch.	6.50@7.35	6.50@7.00	6.25@7.50	6.25@6.75	6.25@7.00
	Com-med.	4.75@6.65	4.00@6.50	4.50@6.25	4.00@6.25	4.50@6.25

YEARLING WETHERS:	(90-110 lbs.) gd-ch.	5.00@5.65	5.25@5.75	5.00@5.40	4.50@5.15	5.00@5.50
	Medium	4.40@5.15	4.50@5.25	4.25@5.00	3.75@4.50	4.50@5.00

EWES:	(90-120 lbs.) gd-ch.	2.15@2.75	2.00@2.25	1.75@2.50	1.75@2.25	2.00@2.50
	(120-150 lbs.) gd-ch.	1.75@2.60	1.00@2.00	1.25@2.25	1.50@2.00	1.25@2.50
	(All weights) com-med.	1.25@2.25	.....	1.50@1.75	1.00@1.75	1.75@2.00

\*Quotations based on ewes and wethers.

St. Louis	3,500	8,500	1,500	Denver	6,235	2,878	3,352
St. Joseph	2,500	10,000	5,000	St. Paul	18,078	10,883	12,874
Sioux City	7,500	8,500	3,000	Milwaukee	4,862	4,993	5,586
St. Paul	10,000	4,000	3,500				
Fort Worth	700	1,400	1,200	Total	250,789	174,855	155,246
Denver	350	15,000	14,000				
Louisville	150	700	2,000				
Wichita	200	1,200	100				
Indianapolis	800	6,000	800				
Pittsburgh	3,500	600	1,200				
Cincinnati	1,220	4,600	2,800				
Buffalo	225	700	900				
Nashville	150	350	1,000				
Oklahoma City	2,000	3,500	200				

\*The above estimates included 6,500 government cattle at Chicago, 4,000 at Kansas City, 1,500 at Omaha, 1,500 at St. Louis, 500 at St. Joseph, 5,500 at Sioux City and 8,000 at St. Paul.

# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended July 14, 1934:

CATTLE.				SHEEP.			
	Week ended, July 14.	Prev. week.	Cor. week, 1933.		Week ended, July 14.	Prev. week.	Cor. week, 1933.
Chicago	54,268	37,578	27,968	Chicago	62,576	36,361	54,095
Kansas City	49,280	45,384	22,160	Kansas City	21,431	12,845	19,744
Omaha	34,695	17,024	21,767	Omaha	24,286	21,015	31,002
East St. Louis	22,126	13,555	17,586	East St. Louis	18,506	12,898	18,553
St. Joseph	16,459	12,032	7,331	St. Joseph	19,400	17,303	17,263
Sioux City	14,026	11,399	11,404	Sioux City	11,169	4,096	5,375
Wichita	3,591	2,246	2,452	Wichita	1,406	992	2,238
Fort Worth			4,695	Fort Worth			6,895
Philadelphia	1,779	1,805	1,815	Philadelphia	6,486	4,750	8,123
Indianapolis	1,827	1,458	1,702	Indianapolis	2,658	2,183	4,819
New York & Jersey City	8,484	6,184	7,704	New York & Jersey City	55,375	46,624	79,804
Oklahoma City	10,322	4,653	4,814	Oklahoma City	2,292	1,137	2,676
Cincinnati	4,793	3,260	3,976	Cincinnati	5,238	2,925	6,887
				Denver	3,135	1,918	48,000
				St. Paul	7,800	5,497	55,000
				Milwaukee	1,843	784	1,000
				Total	243,000	171,323	313,000

# CHICAGO SECTION

Vice president D. J. Donohue of the Cudahy Packing Company is enjoying a vacation in the North Woods.

G. H. Harter, secretary, Jacob E. Decker & Sons, Mason City, Iowa, was in Chicago during the past week.

John F. Goaman, of the market branch of the British Ministry of Agriculture, London, England, was a visitor to Chicago this week.

Charles S. Hughes, president and general manager, Hughes-Curry Packing Co., Anderson, Ind., spent several days of the past week in Chicago.

Frank W. Zunker, of Vette & Zunker, has recovered from a recent illness, and is again welcomed by his many friends in trade circles.

Charles W. Dieckmann, the "Old Timer," is enjoying a motor trip to the Southwest, West and the Pacific Coast, with Mrs. Dieckmann as chaperon.

J. F. Nelson, manager of the Armour and Company branch at Charleston, W. Va., has been visiting the World's Fair this week in company with Mrs. Nelson.

Samuel Stretch, the spice man, landed in Chicago this week, along with another heat wave, although he cannot be accused of having brought such discomfort to his friends.

L. L. Lauck, sales manager of the Little Rock Packing Co., Little Rock, Ark., was in Chicago this week greeting old friends and taking in the attractions of A Century of Progress.

C. L. Ashley, formerly general manager of the Armour plant at Fargo, N. D., has been made assistant to O. A. Anderson, manager of the industrial engineering department of Armour and Company.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 23,985 cattle, 8,339 calves, 43,723 hogs and 17,191 sheep (not including cattle and calves slaughtered for FSRC).

Provision shipments from Chicago for the week ended July 14, 1934, with comparisons, were as follows:

	Week July 14.	Previous week.	Same week, '33.
Cured meats, lbs.	20,635,000	20,581,000	18,316,000
Fresh meats, lbs.	41,293,000	37,360,000	41,378,000
Lard, lbs.	4,656,000	3,025,000	4,226,000

James B. Leddy, district auditor for Armour and Company in charge of branch house auditing in the Charlotte, N. C., territory, died on July 19 at Clifton Springs, N. Y. Mr. Leddy had been with Armour and Company for thirty-four years.

## CROP DAMAGE IS HEAVY.

Despite recent rains over most of the drought area, the losses of early crops and pastures cannot be recovered fully, according to the Bureau of Agri-

cultural Economics in a special report on the drought situation as of July 1. Deficiency of moisture early in the year still constitutes a great handicap to the revival of pastures, meadows, and in the growth of the late-planted emergency crops, it is stated.

Heavy slaughter of cattle during the next six months will probably be followed by decreased slaughter during the first half of 1935. Supplies of pork also will be considerably smaller next year on account of the large reduction in this year's pig crop, the bureau states.

Earlier statements that the national food supply has not been significantly reduced and that the principal effect of the drought is in a reduction of feed and forage for livestock, are repeated. Local shortage of certain food crops will be met by shipments from surplus producing areas.

The drought was particularly severe on bread grains, principally wheat. Production of butter and cheese may be reduced, and shortages of feed crops and resultant higher feed prices are likely to curtail the production of eggs and chickens, says the bureau.



HERRICK LEAVES BRENNAN.

Charles E. Herrick has announced his resignation as president of the Brennan Packing Company, Chicago, effective September 1. His future plans are not decided on, except that he will take advantage of the opportunity to enjoy a good rest. He has been an active executive of the Brennan Packing Company for more than 28 years, and during that period has been constantly on duty, except for periods when he was abroad as chairman of a packers' committee in connection with export relations in Great Britain and on the Continent.

He was a director of the American Meat Packers' Association and the second president of the Institute of American Meat Packers, succeeding Thomas E. Wilson in that office. He has served for many years as chairman of the Institute's Committee on Foreign Relations and Trade, and is an authority in the provision trade.

## PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, July 18, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, July 11, 1934:

	Sales. Week ended July 18.	High. —July 18.—	Low.	—Close— July 11.
Amal. Leather.	100	4	4	4
Do. Pfd.	100	9 1/2	9 1/2	9 1/2
Amer. H. & L.	100	9 1/2	9 1/2	9 1/2
Do. Pfd.	100	31 1/2	31 1/2	31 1/2
Amer. Stores.	800	43 1/4	43	42 1/2
Armour Ill.	13,300	5 1/4	5 1/4	5 1/4
Do. Pfd. N.	4,000	59 1/2	59 1/2	59 1/2
Do. Pfd.	3,400	70 1/4	70	71 1/4
Do. Del. Pfd.	700	92 1/2	92 1/2	92 1/2
Beechnut Pack.	100	65 1/2	65 1/2	66 1/2
Bohack, H. C.	100	10	10	10
Do. Pfd.	100	50	50	50
Chick. Co. Ill.	1,000	27 1/2	27 1/2	27 1/2
Childs Co.	600	5 1/4	5 1/4	5 1/4
Cudahy Pack.	400	46 1/2	46 1/2	46 1/2
First Nat. Strs.	1,800	68 1/2	68 1/2	68 1/2
Gen. Foods	14,300	31 1/4	31 1/4	31 1/4
Gobel Co.	2,800	126 1/2	126 1/2	126 1/2
Gr. A. & P. 1st Pfd.	140	126 1/2	126 1/2	126 1/2
Do. New	100	136 1/2	136 1/2	136 1/2
Hormel, G. A.	100	18	18	17 1/2
Hygrade Food.	500	4	4	3 1/2
Kroger G. & B.	2,400	31	30 1/2	30 1/2
Libby McNeill.	3,100	5	5	5 1/2
McMarr Stores.	100	1 1/2	1 1/2	1 1/2
Mayer, Oscar.	100	1 1/2	1 1/2	1 1/2
Mickelberry Co.	100	1 1/2	1 1/2	1 1/2
M. & H. Pfd.	100	48 1/2	48 1/2	48 1/2
Morrell & Co.	200	48 1/2	48 1/2	48 1/2
Nat. Pfd. A.	100	14 1/2	14 1/2	14 1/2
Do. B.	100	14 1/2	14 1/2	14 1/2
Nat. Leather.	1,800	11 1/4	11 1/4	11 1/4
Nat. Tea	4,600	11 1/4	10 1/4	11 1/4
Proc. & Gamb.	3,300	37	36 1/2	36 1/2
Do. Pr. Pfd.	140	112	112	112
Rath Pack.	100	112	112	112
Safeway Strs.	3,000	51 1/2	51	51 1/2
Do. 6% Pfd.	180	105	104	105
Do. 7% Pfd.	310	110 1/2	110	110 1/2
Stahl Meyer	100	17 1/2	17 1/2	17 1/2
Swift & Co.	20,000	18 1/2	18	17 1/2
Do. Intl.	7,300	33 1/2	33	33 1/2
Trunz Pork	200	10 1/2	10 1/2	11 1/4
U. S. Cold Stor.	100	22 1/2	22 1/2	22 1/2
U. S. Leather.	1,000	7 1/4	7 1/4	7 1/4
Do. A.	300	12 1/2	12 1/2	12 1/2
Do. Pr. Pfd.	100	58	58	58
Wesson Oil	3,600	25	25	25
Do. Pfd.	1,000	61	61	61
Wilson & Co.	800	7 1/4	7 1/4	7 1/4
Do. A.	8,000	24	23 1/2	24 1/2
Do. Pfd.	1,100	82	82	82 1/2

## KROGER SALES INCREASE.

Sales of the Kroger Grocery & Baking Co. for the first six periods of 1934 totaled \$101,456,700.60 compared with \$91,997,867.55 in the like period of 1933, an increase of 10.3 per cent. Earnings for the period, however, showed a decrease of \$9,274.07, amounting to \$2,285,520.20 as against a net of \$2,294,794.27 in the six periods of last year.

On June 16, 1934, the company had in cash and government securities \$11,877,896.43 against \$10,842,693.90 a year earlier, an increase of \$1,035,202.53. The average number of stores in operation this year was 4,565 against 4,673 last year.

## COST OF FERTILIZER CODE.

Cost of administering the code of the fertilizer industry from November 1, 1933 to June 30, 1934 is placed at \$130,041.65, while the proposed budget for the fiscal year ended June 30, 1935 is figured at \$219,929, plus an additional sum not exceeding \$30,000 for the purpose of any additional zone work that might be undertaken. Assessments are computed on the tonnage of the preceding fiscal year ending June 30. The fertilizer recovery committee of the fertilizer association has made application to the NRA Administrator for approval of the budgets for the periods above stated.

# Doors for PROFIT

Under today's conditions all types of plants handling meats and provisions must save their refrigeration or lose much of their profit. Write for Bulletins on JAMISON-BUILT Standard Doors and Track-Port Doors, etc.—which add to YOUR PROFIT.

JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., U. S. A.

Branch Offices: New York, Chicago. Agents and Distributors: Atlanta, St. Louis, Minneapolis, Omaha, Detroit, Kansas City, San Francisco, Cincinnati, Salt Lake City, Los Angeles, Cleveland, Philadelphia, Houston. Foreign: London, Honolulu, Japan.

Jamison, Stevenson and Victor Doors

**Jamison & Stevenson**  
Cold Storage Doors

## F. C. ROGERS, INC.

NINTH AND NOBLE STREETS  
PHILADELPHIA

**PROVISION  
BROKER**

HARRY K. LAX, General Manager

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

### CHAIN STORE SALES HIGHER.

Sales in chain store groceries for the first six months of 1934 were 7 per cent higher than those of the like period of 1933, according to a report made by the U. S. Department of Commerce. This result is based on reports from 70 per cent of the grocery chains which showed, also, that daily sales for June were 4½ per cent higher than those of a year ago.

### KROGER NET CUT BY NRA.

Net profits of the Kroger Grocery and Baking Co. for the 24 weeks ended June 16 totaled \$2,285,520. This compared with net profits of the like period of last year of \$2,394,794. President A. H. Morrill, commenting on the results of the period, said that higher costs due to operation under the NRA and other factors accounted for the decline in the net.

### HOG CUTTING TEMPERATURES.

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

### PERISHABLE FREIGHT HEARING.

Subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, room 308, Union Station building, 516 W. Jackson Blvd., Chicago, Illinois, on Tuesday, July 31st, 1934, commencing at 9:00 a. m. Central standard time.

Shippers desirous of presenting their views may appear before the committee or communicate with the chairman prior to the date mentioned.

No. 3110—Charges on shipments stored in transit.

No. 3111—Handling shipments under icing, refrigeration, ventilation, during winter season.

No. 3219—Protective service against cold at hold points and destination on perishable freight.

No. 3221—Protective service against cold at hold points and destination on perishable freight.

No. 3223—Carriers re-icing in body of car.

No. 3226—Allowing shippers to give icing instructions after arrival at destination.

## SMITH, BRUBAKER & EGAN

ARCHITECT & ENGINEERS

30 No. LaSALLE ST.

CHICAGO, ILLINOIS.

SERVING  
THE MEAT PACKING INDUSTRY



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**CORONADO**

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California's most famous rendezvous on summer days—a perfect environment for rest and invigoration. The cool Pacific, a delightful bay, and the Silver Strand to Old Mexico and Agua Caliente.

### NEW BROCHURE

Glad to send you our new pictorial brochure of Southern California

**CORONADO BEACH, CALIFORNIA**

No. 3229—Transporting pre-iced shipments cooled by shipper at point of origin.

No. 3231—Re-icing precooled shipments in transit California to interstate.

No. 3236—Handling individual cars via San Diego & Arizona Eastern Railway Co.

No. 3238—Detention charges on shipments reconsigned moving under carriers' protective service against cold.

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 20, 1934, show exports from that country were as follows: To the United Kingdom, 129,920 quarters; to the Continent, 29,283. Exports the previous week were: To England, 22,557 quarters; to Continent, 18,911.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City, July 1, 1934, to July 18, 1934, totaled 2,368,466 lbs.; tallow, none; greases, none; stearine, 73,200 lbs.

## H. P. HENSCHEN

ARCHITECT

Established since 1909.

PACKING PLANTS — PLANT ADDITIONS  
RECONDITIONING FOR GOVT. INSPECTION

59 E. Van Buren St., Chicago, Ill.



# CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## FUTURE PRICES.

SATURDAY, JULY 14, 1934.

	Open.	High.	Low.	Close.
LARD—				
July	7.02½	7.05	7.07½	7.02½
Sept.	7.30	7.32½	7.37½	7.30
Oct.	7.47½	7.47½	7.45	7.45
Nov.	7.55	7.55	7.55	7.55
Dec.	7.65	7.72½	7.65	7.67½ax
Jan.	7.77½	7.80	7.75	7.75b

CLEAR BELLIES—				
July	10.00	10.07½	10.00	10.07½b
Sept.	10.30			10.30ax

MONDAY, JULY 16, 1934.

LARD—				
July	7.37½	7.37½	7.27½	7.07½b
Sept.	7.47½	7.47½	7.40	7.27½
Oct.	7.55	7.55	7.52½	7.40ax
Nov.	7.65	7.72½	7.62½	7.52½ax
Dec.	7.75	7.80	7.72½	7.62½
Jan.				7.72½ax

CLEAR BELLIES—				
July	10.00			10.07½n
Sept.	10.30			10.30ax

TUESDAY, JULY 17, 1934.

LARD—				
July	7.25	7.35	7.25	7.05ax
Sept.	7.35	7.45	7.32½	7.25b
Oct.	7.45	7.45	7.40ax	7.40ax
Nov.	7.55	7.55	7.50ax	7.50ax
Dec.	7.60	7.65	7.60	7.60b
Jan.	7.70	7.77½	7.70	7.70ax

CLEAR BELLIES—				
July	10.00			10.10b
Sept.	10.30			10.30ax

WEDNESDAY, JULY 18, 1934.

LARD—				
July	7.27½	7.30	7.22½	7.00ax
Sept.	7.42½	7.42½	7.35	7.22½ax
Oct.	7.55	7.55	7.52½	7.35ax
Nov.	7.62½	7.62½	7.57½	7.47½ax
Dec.	7.72½	7.72½	7.70	7.57½ax
Jan.				7.70ax

CLEAR BELLIES—				
July	10.00			10.00b
Sept.	10.30			10.25ax

THURSDAY, JULY 19, 1934.

LARD—				
July	7.22½	7.27½	7.22½	7.00n
Sept.	7.40	7.40	7.35	7.25
Oct.	7.45	7.47½	7.45	7.40ax
Nov.	7.55	7.62½	7.55	7.47½b
Dec.	7.62½	7.72½	7.62½	7.60b
Jan.	7.72½	7.72½	7.70	7.70ax

CLEAR BELLIES—				
July	10.00			10.00ax
Sept.	10.30			10.25ax

FRIDAY, JULY 20, 1934.

LARD—				
July	7.25	7.30	7.20	7.00b
Sept.	7.40	7.45	7.37½	7.20b
Oct.	7.50	7.55	7.47½	7.37½ax
Nov.	7.62½	7.62½	7.57½	7.47½ax
Dec.	7.72½	7.72½	7.70	7.57½ax
Jan.				7.70ax

CLEAR BELLIES—				
July	10.00			10.00n
Sept.	10.30			10.25n

Key: ax, asked; b, bid; n, nom; —, split.

## CASH PRICES.

Based on actual carlot trading Thursday,  
July 19, 1934.

### REGULAR HAMS.

8-10	14½
10-12	14½
12-14	14½
14-16	14½
10-16 range	15½

### BOILING HAMS.

16-18	15½
18-20	15½
20-22	15½
16-22 range	15½

### SKINNED HAMS.

10-12	16
12-14	16
14-16	16½
16-18	16½
18-20	16½
20-22	14½
22-24	14½
24-26	12½
26-30	12½
30-35	11½

### PICNICS.

4-6	9
6-8	9
8-10	9
10-12	9
12-14	9

Short shank ½c over.

### BELLIES.

(Square cut seedless)  
(S. P. ¼c under D. C.)

6-8	13½@14
8-10	14
10-12	14½
12-14	14½
14-16	13½
16-18	13½

\*Quotations represent No. 1 new cure.

### D. S. BELLIES.

14-16	10½
16-18	10½
18-20	10½
20-22	10½
22-24	10½
24-26	10½
26-30	10½
30-35	10½
40-50	9½
50-60	9½

### D. S. FAT BACKS.

8-10	7½
10-12	7½
12-14	7½
14-16	7½
16-18	7½
18-20	7½
20-25	8

### OTHER D. S. MEATS.

Extra short clears	35-45
Extra short ribs	35-45
Regular plates	6-8
Clear plates	4-6
Jowl butts	6½
Green square jowls	6½
Green rough jowls	6

### LARD.

Prime steam, cash	7.05
Prime steam, loose	6.40
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	8.12½
Raw leaf	6.37½

### SPICES.

(These prices are basis f.o.b. Chicago.)

Allspice	10
Cinnamon	13
Cloves	13½
Coriander	7
Ginger	10
Mace, Banda	50
Nutmeg	12
Pepper, black	10½
Pepper, Cayenne	21
Pepper, red	16
Pepper, white	19

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended July 14, 1934:

### PORK.

	Week ended July 14, 1934, bbls.	Week ended July 15, 1933, bbls.	Nov. 1, 1933, to July 14, 1934, bbls.
Total	71	71	2,227
United Kingdom			2,227
Continent			644
West Indies	71		280

### BACON AND HAM.

	M lbs.	M lbs.	M lbs.
Total	1,799	2,398	98,500
United Kingdom	1,799	2,398	98,500
Continent	9	192	6,498
West Indies	2		187
Other countries	4		1,702

### LARD.

	M lbs.	M lbs.	M lbs.
Total	6,613	3,760	290,314
United Kingdom	6,249	3,525	290,314
Continent	200	107	73,620
Sth. and Ctl. America	158		7,394
New Orleans		128	3,746
Canada	6		20
Other countries			20

### TOTAL EXPORTS BY PORTS.

	Pork, Bbls.	Bacon and Ham, M lbs.	Lard, M lbs.
From			
New York		338	1,201
Boston			100
Philadelphia			100
Norfolk			100
New Orleans			100
Montreal		1,461	4,800
Halifax			6
Total week		1,799	6,613
Previous week		1,671	5,966
2 weeks ago		1,213	5,142
Cor. week 1933	71	2,398	3,760

### SUMMARY OF EXPORTS FROM NOVEMBER 1, 1933, TO JULY 7, 1934.

	1933 to 1934	1933 to 1934	1933 to 1934	De-crease
Pork, M lbs.	445	1,428		982
Bacon and ham, M lbs.	98,206	51,240	47,080	30,126
Lard, M lbs.	293,906	333,061		39,155

### CURING MATERIALS.

	Cwt.	Sacks
Nitrite of soda, per 100 lbs. (1 to 4 bbls. delivered.)	\$9.08	
(5 or more bbls. per 100 lbs. delivered)	8.03	
Salt, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated	6.12½	6.90
Small crystals	7.12½	7.30
Medium crystals	7.50	7.25
Large crystals	7.87½	7.35
Dbl. refd. gran. nitrate of soda	3	3.25
Salt, per ton, in carlots only, f.o.b. Chicago:		
Granulated	\$9.08	
Medium, air dried	8.10	
kiln dried	10.00	
Detroit rock, carlots, per ton, f.o.b. Chicago	6.00	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans	\$13.50	
Second sugar, 90 basis	none	
Standard gran., f.o.b. refiners (2%)	\$4.75	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	\$4.50	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	\$4.25	

### ANIMAL OILS.

Prime edible	8 ¾
Prime inedible	8 ½
Headlight	8 ½
Prime winterstrained	8 ¾
Extra winterstrained	8 ¾
Extra lard oil	8 ¾
Extra No. 1 lard oil	8 ¾
No. 1 lard oil	8 ¾
No. 2 lard oil	8 ¾
Acidless tallow oil	8 ¾
20° neatfoot oil	8 ¾
Pure neatfoot oil	8 ¾
Special neatfoot oil	8 ¾
Lard oil	8 ¾
No. 1 neatfoot oil	8 ¾

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

### COOPERAGE.

Ash pork barrels, black iron hoops	\$1.40
Oak pork barrels, black iron hoops	1.30
Ash pork barrels, galv. iron hoops	1.47½
Oak pork barrels, galv. iron hoops	1.37½
White oak ham tierces	2.22½
Red oak lard tierces	1.97½
White oak lard tierces	2.07½

**PURE VINEGARS**

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

### Carcass Beef.

Prime native steers—	Week ended July 19, 1934.	Cor. week, 1933.
400-600	12 1/2 @ 13 1/4	11 1/2 @ 12
600-800	12 1/4 @ 13 1/4	11 @ 11 1/2
800-1000	14 1/2 @ 15 1/4	9 1/4 @ 9 3/4
Good native steers—		
400-600	10 1/2 @ 11 1/4	9 1/4 @ 10 1/4
600-800	11 1/4 @ 11 3/4	9 @ 9 1/2
800-1000	13 @ 13 1/2	8 1/4 @ 9 1/4
Medium steers—		
400-600	10 1/2 @ 11	9 @ 9 1/2
600-800	10 1/2 @ 11 1/4	8 3/4 @ 9
800-1000	12 @ 12 1/2	8 1/4 @ 8 3/4
Heifers, good, 400-600	11 @ 12	9 @ 11
Cows, 400-600	6 1/2 @ 6	6 @ 6 1/2
Head quarters, choice	11	8
Fore quarters, choice	11	8

### Beef Cuts.

Steer loins, prime	unquoted	@ 22
Steer loins, No. 1	@ 24	@ 19
Steer loins, No. 2	@ 30	@ 13
Steer short loins, prime	unquoted	@ 29
Steer short loins, No. 1	@ 47	@ 25
Steer short loins, No. 2	@ 41	@ 24
Steer loin ends (hips)	@ 19	@ 15
Steer loin ends, No. 1	@ 16	@ 13
Cow loins	@ 20	@ 14
Cow short loins	@ 12	@ 12
Cow loin ends (hips)	unquoted	@ 14
Steer ribs, prime	@ 19	@ 14
Steer ribs, No. 2	@ 19	@ 12
Cow ribs, No. 1	@ 11	@ 6 1/2
Cow ribs, No. 2	@ 10	@ 6
Steer rounds, prime	unquoted	@ 10 1/2
Steer rounds, No. 2	@ 13 1/4	@ 10 1/2
Steer chucks, prime	unquoted	@ 7
Steer chucks, No. 1	@ 10	@ 6 1/2
Steer chucks, No. 2	@ 9 1/2	@ 6
Cow rounds	@ 9 1/2	@ 6
Cow chucks	@ 6 1/2	@ 5 1/2
Steer plates	@ 6 1/2	@ 3 1/2
Medium plates	@ 6	@ 10
Briskets, No. 1	@ 10	@ 2 1/2
Steer navel ends	@ 5	@ 3
Cow navel ends	@ 3	@ 3
Pure shanks	@ 5	@ 4
Head quarters	@ 65	@ 40
Strip loins, No. 1, bbls.	@ 62	@ 35
Strip loins, No. 2	@ 22	@ 20
Sirlin butts, No. 1	@ 18	@ 15
Beef tenderloins, No. 1	@ 60	@ 55
Beef tenderloins, No. 2	@ 50	@ 50
Rump butts	@ 18	@ 15
Flank steaks	@ 18	@ 14
Shoulder clods	@ 8 1/2	@ 8 1/2
Hanging tenderloins	@ 6	@ 5 1/2
Insides, green, 6@8 lbs.	@ 10 1/2	@ 10
Outsides, green, 5@6 lbs.	@ 8 1/2	@ 8
Knuckles, green, 5@6 lbs.	@ 8 1/2	@ 8 1/2

### Beef Products.

Brains (per lb.)	@ 5	@ 5
Hearts	@ 5	@ 16
Tongues	@ 17	@ 19
Sweetbreads	@ 19	@ 15
Or-tail, per lb.	@ 5	@ 5
Fresh tripe, plain	@ 4	@ 3 1/2
Fresh tripe, H. C.	@ 8	@ 8
Livers	@ 13	@ 12
Kidneys, per lb.	@ 8	@ 9

### Veal.

Choice carcass	9 @ 10	10 @ 11
Good carcass	7 @ 8	9 @ 10
Good saddles	10 @ 13	12 @ 13
Good racks	6 @ 8	6 @ 8
Medium racks	4 @ 5	4 @ 5

### Veal Products.

Brains, each	@ 7	@ 5
Sweetbreads	@ 34	@ 25
Calf livers	@ 35	@ 30

### Lamb.

Choice lambs	@ 15	@ 17
Medium lambs	@ 13	@ 15
Choice saddles	@ 18	@ 20
Medium saddles	@ 15	@ 18
Choice foers	@ 12	@ 12
Medium foers	@ 11	@ 14
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 12	@ 15
Lamb kidneys, per lb.	@ 25	@ 15

### Mutton.

Heavy sheep	@ 4	@ 3
Light sheep	@ 7	@ 6
Heavy saddles	@ 9	@ 6
Light saddles	@ 5	@ 5
Heavy foers	@ 3	@ 3
Light foers	@ 6	@ 5
Mutton legs	@ 10	@ 10
Mutton loins	@ 8	@ 8
Mutton stew	@ 4	@ 3
Sheep tongues, per lb.	@ 12	@ 9
Sheep heads, each	@ 10	@ 10

## Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 14	@ 8 1/4
Picnic shoulders	@ 10	@ 7 1/2
Skinned shoulders	@ 11	@ 6
Tenderloins	@ 23	@ 17
Spare ribs	@ 9 1/2	@ 4
Back fat	@ 8 1/2	@ 7 1/2
Boston butts	@ 13	@ 7 1/2
Boneless butts, cellar trim, 2@4	@ 19	@ 11
Hocks	@ 6	@ 4
Tails	@ 5	@ 4
Neck bones	@ 2	@ 1 1/2
Slip bones	@ 5	@ 4
Blade bones	@ 7	@ 4
Pigs' feet	@ 3	@ 2
Kidneys, per lb.	@ 5 1/2	@ 4 1/2
Livers	@ 8	@ 13 1/2
Brains	@ 7	@ 6 1/2
Ears	@ 4	@ 3
Snouts	@ 5	@ 3
Heads	@ 5	@ 4

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 22 1/2
Country style sausage, fresh in links	@ 16 1/2
Country style sausage, fresh in bulk	@ 13 1/2
Country style sausage, smoked	@ 17 1/2
Frankfurts in sheep casings	@ 17
Frankfurts in hog casings	@ 15
Bologna in beef bungs, choice	@ 14 1/2
Bologna in beef middles, choice	@ 16
Smoked liver sausage in hog bungs	@ 17 1/2
Liver sausage in hog bungs	@ 16 1/2
Head cheese	@ 17 1/2
New England luncheon specialty	@ 20 1/2
Mixed luncheon specialty, choice	@ 17
Tongue sausage	@ 24
Blood sausage	@ 16
Souse	@ 17
Polish sausage	@ 16 1/2

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 36
Thuringer cervelat	@ 16 1/2
Farmer	@ 25
Holsteiner	@ 24
B. C. salami, choice	@ 34
Milano salami, choice, in hog bungs	@ 29
B. C. salami, new condition	@ 17 1/2
Prisades, choice, in hog middles	@ 24
Genoa style salami	@ 37
Pepperoni	@ 28
Mortadella, new condition	@ 17
Capicola	@ 36
Italian style hams	@ 28
Virginia hams	@ 32

## SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@ 6
Special lean pork trimmings	@ 12
Extra lean pork trimmings	@ 14 1/2
Pork cheek meat	@ 7
Pork hearts	@ 4 1/2
Pork livers	@ 4 1/2
Native boneless bull meat (heavy)	@ 6 1/2
Boneless chucks	@ 5 1/2
Shank meat	@ 5
Beef trimmings (trimmed)	@ 4 1/2
Beef cheeks (trimmed)	@ 4 1/2
Dressed canners, 350 lbs. and up	@ 3 1/2
Dressed cutter cows, 400 lbs. and up	@ 4 1/2
Dr. bologna bulls, 600 lbs. and up	@ 5 1/2
Beef tripe	@ 2 1/2
Pork tongue, canner trim, S. P.	@ 17 1/2

## SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@ 30
Domestic rounds, 140 pack	@ 45
Export rounds, wide	@ 52
Export rounds, medium	@ 42
Export rounds, narrow	@ 48
No. 1 weasands	@ 67
No. 2 weasands	@ 65
No. 1 bungs	@ 15
No. 2 bungs	@ 11
Middles, regular	@ 1.05
Middles, select wide, 2@2 1/2 in. diam.	@ 1.40
Middles, select, extra wide, 2 1/2 in. and over	@ 1.85 @ 1.75
Dried bladders:	
12-15 in. wide, flat	@ 1.10
10-12 in. wide, flat	@ 1.00
8-10 in. wide, flat	@ .60
6-8 in. wide, flat	@ .40
Hog casings:	
Narrow, per 100 yds	@ 2.10
Narrow, special, per 100 yds	@ 1.50
Medium, regular	@ 1.70
Wide, per 100 yds	@ 1.50
Extra wide, per 100 yds	@ 1.85
Export bungs	@ .26
Large prime bungs	@ .21
Medium prime bungs	@ .12
Small prime bungs	@ .08
Middles, per set	@ .16
Stomachs	@ .08

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$.52
Large tins, 1 to crate	\$.75
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	6.25
Large tins, 1 to crate	7.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	5.50
Large tins, 1 to crate	6.25

## DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 10 1/2
Clear bellies, 14@16 lbs.	@ 10 1/2
Rib bellies, 25@30 lbs.	@ 10 1/2
Fat backs, 10@12 lbs.	@ 7 1/2
Fat backs, 14@16 lbs.	@ 7 1/2
Regular plates	@ 7 1/2
Butts	@ 6

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 17 1/2 @ 19
Fancy skd. hams, 14@16 lbs.	@ 19 @ 20
Standard reg. hams, 14@16 lbs.	@ 17 @ 18
Picnics, 4@8 lbs., short shank	@ 11 1/2 @ 12
Picnics, 4@8 lbs. long shank	@ 10 1/2 @ 11
Fancy bacon, 6@8 lbs.	@ 10 1/2 @ 20
Standard bacon, 6@8 lbs.	@ 16 1/2 @ 17
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@ 21
Outsides, 5@9 lbs.	@ 16 1/2
Knuckles, 5@9 lbs.	@ 18
Cooked hams, choice, skin on, fatted	@ 31
Cooked hams, choice, skinless, fatted	@ 32
Cooked picnics, skin on, fatted	@ 22 1/2
Cooked picnics, skinned, fatted	@ 23
Cooked loin roll, smoked	@ 30

## BARRELED PORK AND BEEF.

Mess pork, regular	@ 23.00
Family back pork, 24 to 34 pieces	@ 22.50
Family back pork, 35 to 45 pieces	@ 19.00
Clear back pork, 40 to 50 pieces	@ 23.00
Clear plate pork, 25 to 35 pieces	@ 17.00
Brisket pork	@ 16.50
Bean pork	@ 14.50
Plate beef	@ 12.00
Extra plate beef, 200 lb. bbls.	@ 13.00

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Heavy corn tripe, 200-lb. bbl.	16.00
Pocket honeycomb tripe, 200-lb. bbl.	19.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, short cut, 200 lb. bbl.	40.00

## OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls prints, f.o.b. Chicago	@ 9 1/2
Nut, 1-lb. cartons, f.o.b. Chicago	@ 9 1/2
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 10

## LARD.

Prime steam, cash, Bd. Trade	@ \$7.05
Prime steam, loose, Bd. Trade	@ 6.40
Refined lard, tierces, f.o.b. Chicago	@ 8 1/2
Kettle rendered, tierces, f.o.b. Chgo.	@ 8 1/2
Leaf lard, tierces, f.o.b. Chgo.	@ 8 1/2
Neutral, in tierces, f.o.b. Chicago	@ 8 1/2
Compound, vegetable, tierces, c.a.f.	@ 7 1/2

## OLEO OIL AND STEARINE.

Extra oleo oil	6 1/2 @ 7
Prime No. 1 oleo oil	6 @ 6 1/2
Prime No. 2 oleo oil	5 1/2 @ 6
Prime oleo stearine, edible	5 1/2 @ 5 1/2

## TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre	4 1/2 @ 4 1/2
Prime packers' tallow	4 1/2 @ 4 1/2
No. 1 tallow, 10% f.f.a.	3 1/2 @ 4
No. 2 tallow, 40% f.f.a.	3 1/2 @ 3 1/2
Choice white grease	4 1/2 @ 4 1/2
A-White grease	3 1/2 @ 4
B-White grease, maximum 5% acid	3 1/2 @ 3 1/2
Yellow grease, 10@15%	3 1/2 @ 3 1/2
Brown grease, 40% f.f.a.	3 1/2 @ 3 1/2

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	@ 5 1/2
White, deodorized, in bbls., f.o.b. Chgo.	6 1/2 @ 7
Yellow, deodorized	6 1/2 @ 7
Soap stock, 50% f.f.a., f.o.b.	1 1/2 @ 1 1/2
Corn oil, in tanks, f.o.b. mills	5 1/2 @ 5 1/2
Soya bean oil, f.o.b. tanks	5 1/2 @ 5 1/2
Cocoonut oil, seller's tanks, f.o.b. coast	@ 2 1/2
Refined in bbls., f.o.b. Chicago	5 1/2 @ 5 1/2

# RETAIL SECTION

## Local Meat Inspection

### Seattle Law Covers Entire Trade Including Meat Grading

COMPLETE regulation of the production and sale of meat—from packer to retail shop—is provided in an ordinance recently adopted by the city of Seattle, Wash., and now in effect. This amends an ordinance passed in May, 1931, which provided for the inspection of meat, regulated and licensed the preparation, handling and sale of meats and created a meat inspection fund.

The amending ordinance—designed to protect the legitimate meat industry as well as the consumer—licenses all persons handling meats, requires adequately-equipped wholesale and retail meat establishments, bans all uninspected meats, and makes meat grading compulsory, according to U. S. Department of Agriculture standards.

**Retail Licenses.**—Any person desiring to become a meat salesman must make application to the Examining Board for Meat Salesmen, pay an examination fee of \$5.00 and submit to and pass an examination qualifying him to sell meat within the city limits. In addition he must pass such health tests as the health commissioner may require.

His examination will test his cleanliness, his ability and competency in the handling of meat, and his ability "by the senses" to recognize in meat ptomaines and other taints and conditions deleterious to health. If he passes this examination successfully he will be granted a "certificate of competency" which will be serially numbered.

Those engaged in the sale of meat at the time the ordinance became effective were given thirty days in which to make their application and pass the examination. The certificates are good until June 30 following their issuance. During June of each year each person holding such a license will be required to submit to prescribed health tests.

It is unlawful for any retailer to employ a person without such certificate, or one who has failed to comply with the annual health tests. Provision is made for revocation of the certificates for sufficient cause.

**Wholesalers and Packers Licensed.**—Wholesale meat establishments are required to secure from the commissioner of health an official wholesale meat shop

establishment number, which must be used to mark all meat received in the establishment and sold by it. It is unlawful not to so mark the meat, which must also carry either the federal inspection stamp or the official establishment number of a slaughterhouse licensed under the ordinance.

Provision is made whereby slaughterhouses more than one mile beyond the city limits may be licensed, so that meat produced in these plants can be sold in the city. The license fee for such establishments is \$200 per annum.

Persons desiring to engage in the wholesale meat business must secure a license, application for which must specify the name and location of the slaughterhouse where his animals will be dressed. The license, when granted, will permit the wholesaler to sell to anyone other than a consumer. Fixtures and equipment used by the licensee in the transportation and sale of meat must meet the requirements of the city health department.

If guilty of fraud in the sale of meat the wholesaler's license can be revoked. The wholesale license fee is \$250 per annum.

**Meat Must be Graded.**—All beef, lamb and mutton sold in the city must be classified and graded according to government standards which are re-

peated in detail in the ordinance. The position of chief meat grader is established in the department of health, whose duty it is to supervise the grading and marking of beef, lamb and mutton and to see that no meat is sold within the city limits without such grading. This person must be licensed by the Bureau of Agricultural Economics of the U. S. Department of Agriculture.

**False Advertising.**—False advertising in relation to meat is prohibited, and advertisements must specify the class and grade of meat. Shoulders of pork weighing over 11 lbs. or hams weighing over 14 lbs. cannot be designated as "big pork" or "young pork," nor can a piece be designated as "half a ham" if a center slice has been cut from the ham. No lamb can be designated as "spring lamb" between the first of October and the 1st of December of any year.

"Hamburger" is defined in the ordinance to be "ground lean beef, containing no offal or added water and no fats, other than lean beef." Heart, liver, tongue and tripe are regarded as "offal" within the meaning of the ordinance. In addition, it is necessary to mark plainly on the invoice or bill rendered for it the class and grade of beef from which the hamburger is made.





**Sausage Regulations.**—Regulations surrounding the sale of pork sausage are quite specific. They provide that "it shall be unlawful to sell, offer or expose for sale, or to advertise for sale, or to manufacture for sale or consumption in the city, any sausage made from uncooked meat as, or represented as, 'pork sausage,' 'home-made sausage,' 'farm sausage,' 'sausage meat,' 'bulk sausage,' or 'sausage' with or without any other descriptive word, which has been or is adulterated."

Such sausage is deemed adulterated if it contains cereal, added coloring matter, a greater amount of water than the meats from which it is prepared contained in their fresh condition, antiseptic or preservative other than salt, sugar or pure spices; meat or meat products other than pork; decomposed, contaminated or unwholesome pork; and more than 30 per cent of back fat.

**Meat Peddling and Sunday Selling.**—Meat peddling is prohibited, and Sunday selling of meat is prohibited.

Other clauses relate to the revocation of licenses and causes therefor, appeals and other details having to do with the administration of the ordinance which became effective 30 days after its approval on May 31, 1934.

**Meat Inspection Fund.**—A meat inspection fund is established into which is paid 75 per cent of all license fees paid to the city under the provisions of the ordinance. This fund is to be used in paying the expenses incurred by the department of health and sanitation in the enforcement of the provisions of the ordinance relating to meat inspection and the classification and grading of meat.

Retail meat dealers in Portland, Ore., are reported to have favored the enactment of regulations in Portland similar to those now in effect in Seattle. I. J. Ringer, a member of the board of the National Association of Retail Meat Dealers, was active in the campaign which resulted in the adoption of this ordinance.

## SELLING YOUR STORE.

There's a lot these hot days in selling your store.

How to do it is a matter of psychology, arrangement, common sense and energy.

Put yourself in your customers' place, and visualize the type of store you would like to enter.

The floor should be cool and clean smelling, which means keeping it thoroughly swept, and now and then sprinkled.

Your customer wants things well arranged and clean to handle. See that the counters are free from dust and dirt, and that the packaged and canned specials displayed are easy to handle and that they look like being plunked into the market basket and taken home.

Common sense in the summer means a darkened store, dark enough to shut out the glare of the sun, but not so dark that everything cannot be easily seen. It means clerks who look cool

## JUNE FRESH MEAT PRICES COMPARED

**Chicago.**  
Wholesale fresh meat prices for June, 1934, with comparisons:

		June, 1934.	May, 1934.	June, 1933.
<b>BEEF.</b>				
Steer—				
300-500 lbs.,	Choice .....	\$10.68	\$11.38	\$ 9.75
	Good .....	9.55	10.12	8.78
	Medium .....	8.39	8.88	8.19
	Common .....	7.48	7.97	7.34
500-600 lbs.,	Choice .....	10.92	11.36	9.75
	Good .....	9.80	10.12	8.78
	Medium .....	8.55	8.88	8.19
	Common .....	7.51	7.97	7.34
600-700 lbs.,	Choice .....	11.85	12.00	9.39
	Good .....	10.80	10.99	8.82
	Medium .....	9.55	9.88	7.84
700 lbs. up.	Choice .....	12.35	12.44	9.38
	Good .....	11.35	11.44	8.61
	Medium .....	7.75	8.22	7.48
	Common .....	6.55	7.15	6.50
Cow—	Common .....	5.62	6.13	6.51

<b>VEAL AND CALF CARCASSES.</b>				
Veal—				
	Choice .....	9.52	10.48	9.18
	Good .....	8.09	9.20	8.18
	Medium .....	6.51	7.92	6.91
	Common .....	5.62	6.92	6.74
Calf—				
	Good .....	.....	.....	.....
	Medium .....	.....	.....	.....
	Common .....	.....	.....	.....

<b>LAMB AND MUTTON.</b>				
Spring lamb—				
	Choice .....	18.15	19.86	.....
	Good .....	16.91	18.80	.....
	Medium .....	14.72	17.48	.....
Lamb—				
38 lbs. down,	Choice .....	.....	18.66	15.10
	Good .....	.....	17.68	14.02
	Medium .....	.....	16.64	12.68
	Common .....	.....	12.07	10.60
39-45 lbs.,	Choice .....	.....	18.66	15.10
	Good .....	.....	17.68	14.02
	Medium .....	.....	16.64	12.54
	Common .....	.....	12.07	10.65
46-55 lbs.,	Choice .....	.....	18.24	.....
	Good .....	.....	17.04	.....
Yearling—				
40-55 lbs.,	Choice .....	16.61	.....	12.94
	Good .....	14.84	.....	11.41
	Medium .....	.....	.....	9.75
Mutton (ewe)—				
70 lbs. down,	Good .....	6.58	9.34	6.29
	Medium .....	5.55	7.64	5.29
	Common .....	4.52	6.18	4.31

<b>FRESH PORK.</b>				
Hams—				
10-14 lbs. avg.	.....	13.85	12.06	10.58
Loins—				
8-10 lbs. avg.	.....	13.59	12.48	7.42
10-12 lbs. avg.	.....	13.46	12.48	7.41
12-15 lbs. avg.	.....	12.35	11.47	6.85
16-22 lbs. avg.	.....	11.45	10.67	6.44
Shoulders, N. Y. style, skinned.				
8-12 lbs. avg.	.....	9.45	8.47	5.65
Picnics—				
6-8 lbs. avg.	.....	.....	.....	.....
Butts, Boston style.				
4-8 lbs. avg.	.....	11.95	10.60	6.89
Spareribs, half sheet.	.....	5.99	6.00	3.80

**New York.**  
Wholesale fresh meat prices for June, 1934, with comparisons:

		June, 1934.	May, 1934.	June, 1933.
<b>BEEF.</b>				
Steer—				
300-500 lbs.,	Choice .....	\$12.76	\$12.57	\$10.18
	Good .....	11.76	11.47	9.06
	Medium .....	9.95	9.90	7.99
	Common .....	7.99	.....	7.18
500-600 lbs.,	Choice .....	13.11	12.72	10.18
	Good .....	12.09	11.78	9.06
	Medium .....	10.19	10.01	7.99
	Common .....	8.09	.....	7.24
600-700 lbs.,	Choice .....	13.28	12.79	9.95
	Good .....	12.30	11.83	8.95
	Medium .....	10.26	10.07	7.89
700 lbs. up.	Choice .....	13.52	13.15	9.59
	Good .....	12.46	12.02	8.82
	Medium .....	9.89	9.80	7.88
	Common .....	8.46	8.60	7.19
	Common .....	6.85	6.99	6.42

<b>VEAL AND CALF CARCASSES.</b>				
Veal—				
	Choice .....	10.95	12.26	10.55
	Good .....	9.06	10.68	8.80
	Medium .....	7.52	9.89	7.49
	Common .....	6.25	8.24	6.44
Calf—				
	Good .....	7.79	9.48	7.18
	Medium .....	6.61	8.53	6.31
	Common .....	5.55	7.54	5.40

<b>LAMB AND MUTTON.</b>				
Spring lamb—				
	Choice .....	19.20	21.55	.....
	Good .....	17.29	20.26	.....
	Medium .....	14.98	18.87	.....
Lamb—				
38 lbs. down,	Choice .....	.....	20.01	15.94
	Good .....	.....	18.95	14.69
	Medium .....	.....	17.59	12.86
	Common .....	.....	16.08	10.82
39-45 lbs.,	Choice .....	.....	19.65	15.94
	Good .....	.....	18.78	14.69
	Medium .....	.....	17.41	12.89
	Common .....	.....	16.08	10.94
46-55 lbs.,	Choice .....	.....	18.16	14.98
	Good .....	.....	17.37	14.04
Yearling—				
40-55 lbs.,	Choice .....	16.63	.....	12.12
	Good .....	14.32	.....	10.89
	Medium .....	12.22	.....	9.31
Mutton (ewe)—				
70 lbs. down,	Good .....	7.60	9.66	5.80
	Medium .....	6.29	8.27	4.80
	Common .....	4.80	6.82	3.82

<b>FRESH PORK.</b>				
Hams—				
10-14 lbs. avg.	.....	.....	.....	.....
Loins—				
8-10 lbs. avg.	.....	14.28	13.42	8.79
10-12 lbs. avg.	.....	14.21	13.40	8.79
12-15 lbs. avg.	.....	13.35	12.64	8.18
16-22 lbs. avg.	.....	12.46	11.90	7.64
Shoulders, N. Y. style, skinned.				
8-12 lbs. avg.	.....	10.31	9.80	7.30
Picnics—				
6-8 lbs. avg.	.....	.....	.....	.....
Butts, Boston style.				
4-8 lbs. avg.	.....	12.59	11.93	8.39
Spareribs, half sheet.	.....	7.41	7.84	6.70

## NEWS OF THE RETAILERS.

Walter Franzen, formerly a part owner in a meat market at Stockbridge, Wis., has leased the Schaller meat market in Kiel, Wis.

An option on forty feet of property has been taken by Frank Hoff, 424 Grand ave., Port Washington, Wis. He intends to build a new meat market on this property. He now operates the Columbia meat market on the north side of the city.

C. H. Elsheimer has bought the meat market of H. D. Glascock in West Union, Ia.

A new meat market has been opened at 303 W. Lake st., Minneapolis, Minn., by H. Kenny.

C. H. Hall has opened a meat market at 1035 Front st., St. Paul, Minn. Another St. Paul market recently opened is that of Langman & Sons, 634 Conway st.

A meat market has been opened in Milwaukee, Wis., recently by A. Walasiewicz at 2612 S. 13th st.

## FORGING SALES RECEIPTS.

George Steindl's Devon-Western food market, Chicago, has uncovered a new form of swindling, according to Butchers' and Packers' Gazette. Equipped with a fake "PAID" stamp, similar to that used regularly by the store's cashier, several persons made purchases ranging from \$6.50 to \$13.00, all at about the same time. Instead of going to the cashier, they applied the word "PAID" to their sales slip with their own stamp and returned the slip to claim the merchandise. The fraud was only uncovered when the store manager noticed that the sales tax stub had not been torn from the slip, and took it to the cashier to find if the sales tax had been paid. This is a form of fraud that might be tried in any busy store.

## NEW YORK NEWS NOTES.

Vice president W. J. Cawley, Wilson & Co., Chicago, was in New York last week.

Edward Seh, by-products sales department, Wilson & Co., New York, is spending a few weeks in the Adirondacks with his family.

J. H. Lawrence, manager, Jacob Dold Packing Company, New York, enjoyed his motor trip to Detroit and Chicago so much that he is planning a similar trip next week.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended July 14, 1934, were as follows: Meat—Brooklyn, 447 lbs.; Manhattan, 408 lbs.; Queens, 1,879 lbs.; Richmond, 4 lbs.;

total, 2,738 lbs. Poultry—Manhattan, 81 lbs.; Queens, 369 lbs.; total, 450 lbs.

Visitors to New York during the past week included Philip L. Reed, vice president and treasurer; F. A. Becker, assistant treasurer, and William Lexier, provision department, Armour and Company, Chicago.

W. F. Scheck, advertising department, and M. J. Irish, beef, lamb and veal department, Swift & Company, Chicago, were in New York last week. K. D. Fogg, beef department, Swift & Company, central office, New York, is vacationing on the New Jersey shore.

Frank T. Boyd, who has been connected with the meat packing industry for many years, has opened an office in the Produce Exchange building, New

York City, where he will handle packinghouse products and provisions on a brokerage basis. Mr. Boyd has a wide circle of friends in the trade.

Their many friends in the meat industry will be glad to know that Charles, William and Albert Rohe, of Rohe & Brother fame, have opened an office at 1819 Broadway, New York. Albert T. Rohe is planning to attend the annual packers' convention in October, at which time he hopes to renew old acquaintances.

## AMONG NEW YORK RETAILERS.

Last meeting of South Brooklyn Branch for the summer was held Tuesday. In addition to the regular routine business, delegates to the national convention were selected. They are Joseph Rossman and John Harrison.

Fred Berg and E. E. Barton of Los Angeles, Cal., representatives from their city at the recent open hearing on the retail meat code in Washington, are seeing the sights in and around New York before attending the national convention in Baltimore, August 6. Mr. Berg is accompanied by his wife.

It is reported that Rudolf Schumacher and his son Harold are on the road to recovery.

## LIVE POULTRY CODE COSTS.

Live poultry code enforcement in the New York metropolitan area is expected to cost \$88,997.85 for the fiscal year beginning May 1, 1934, according to a budget submitted to the NRA for approval. This is to be collected at the rate of 2c per hundred pounds of sales from commission merchants, brokers, receivers and jobbers, and 2c per fifty pounds of sales from wholesale and retail slaughterhouses. Pigeons and guinea fowl would be assessed at the rate of 2c per dozen head sold. Each member of the industry would contribute a minimum of \$1 per week. The budget's largest item is salaries, totaling \$57,500. The set up includes the code supervisor and his assistant, legal counsel, a force of 10 inspectors and 10 office employees.

## MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended July 14, 1934:

Point of origin.	Commodity.	Amount.
Argentina	Corned beef	1,944 lbs.
Brazil	Canned corned beef	73,040 lbs.
Canada	Bacon	1,502 lbs.
Czechoslovakia	Sausage	944 lbs.
Czechoslovakia	Hams	265 lbs.
England	Meat products	125 lbs.
Germany	Hams	6,662 lbs.
Germany	Sausage	8,033 lbs.
Germany	Bacon	648 lbs.
Germany	Pork loins	124 lbs.
Holland	Sausage	2,700 lbs.
Holland	Ham	1,780 lbs.
Italy	Sausage	1,097 lbs.
Italy	Ham	637 lbs.
Poland	Sausage	10,080 lbs.
Poland	Bacon	1,153 lbs.
Poland	Meat products	2,264 lbs.
Switzerland	Bouillon cubes	5,164 lbs.
Switzerland	Soup powder	1,788 lbs.
Uruguay	Canned corned beef	408,000 lbs.

## WHEN YOU WANT TO BUY.

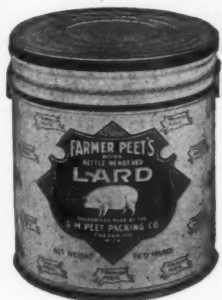
Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on July 19, 1934:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS (1) (300-500 lbs.):</b>				
Choice	\$11.50@12.50		\$13.00@14.00	
Good	10.50@11.50		12.00@13.00	
Medium	8.00@10.50		8.50@11.50	
Common	7.00@8.00		7.50@8.50	
<b>STEERS (500-600 lbs.):</b>				
Choice	12.00@13.00		13.00@14.00	14.00@14.50
Good	11.00@12.00		12.00@13.50	12.50@14.00
Medium	8.50@11.00		8.50@11.50	9.50@11.50
Common	7.00@8.50		7.50@8.50	7.00@8.00
<b>STEERS (600-700 lbs.):</b>				
Choice	12.50@13.50		13.00@14.00	14.00@14.50
Good	11.50@12.50		12.00@13.50	12.50@14.00
Medium	9.00@11.50	9.00@12.00	8.50@11.50	9.50@11.50
<b>STEERS (700 lbs. up):</b>				
Choice	13.00@14.00	14.00@15.00	13.50@14.00	14.00@14.50
Good	12.00@13.00	12.00@14.00	12.00@13.50	12.50@14.00
<b>COWS:</b>				
Good	7.50@9.00	8.50@9.00	9.50@10.50	8.00@9.00
Medium	6.00@7.50	7.50@8.50	8.00@9.50	7.00@8.00
Common	5.00@6.00	6.50@7.50	6.00@7.50	6.00@7.00
<b>Fresh Veal &amp; Calf Carcasses:</b>				
<b>VEAL (2):</b>				
Choice	9.00@10.00	10.00@11.00	10.00@12.00	10.00@11.00
Good	8.00@9.00	8.00@10.00	9.00@10.00	8.00@9.00
Medium	7.00@8.00	6.50@8.00	7.50@9.00	7.00@8.00
Common	6.00@7.00	5.50@6.50	7.00@7.50	6.00@7.00
<b>CALF (2) (3):</b>				
Good			8.00@9.00	
Medium			7.00@8.00	
Common			6.00@7.00	
<b>Fresh Lamb &amp; Mutton:</b>				
<b>LAMB (35 lbs. down):</b>				
Choice	14.00@15.00	14.50@15.50	14.50@16.00	15.00@16.00
Good	13.00@14.00	13.50@14.50	14.00@15.00	14.00@15.00
Medium	10.00@13.00	11.50@13.50	11.00@13.50	11.00@13.00
Common	7.00@10.00	10.00@11.50	10.00@11.00	9.00@11.00
<b>LAMB (35-45 lbs.):</b>				
Choice	14.00@15.00	14.50@15.50	14.50@15.50	15.00@16.00
Good	13.00@14.00	13.50@14.50	14.00@14.50	14.00@15.00
Medium	10.00@13.00	11.50@13.50	11.00@13.50	11.00@13.00
Common	7.00@10.00	10.00@11.50	10.00@11.00	9.00@11.00
<b>LAMB (45-55 lbs.):</b>				
Choice	14.50@15.00	14.00@15.00	14.00@15.00	14.00@15.00
Good	14.00@14.50	13.50@14.00	13.50@14.50	13.00@14.00
<b>YEARLINGS (40-55 lbs.):</b>				
Choice				
Good		11.50@12.50	12.00@13.00	
Medium		10.00@11.50	11.00@12.00	
<b>MUTTON (Ewe, 70 lbs. down):</b>				
Good	7.00@8.00		8.00@9.00	
Medium	6.00@7.00		7.00@8.00	
Common	5.00@6.00		5.00@6.50	
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	12.00@13.00	13.00@14.00	13.00@14.00	13.00@14.00
10-12 lbs. av.	12.00@13.00	13.00@14.00	13.00@14.00	13.00@14.00
12-15 lbs. av.	10.50@11.50	12.00@13.00	12.00@13.00	12.00@13.00
16-22 lbs. av.	10.00@11.00	11.00@12.00	11.00@12.50	11.00@12.00
<b>SHOULDERS, N. Y. Style, Skinned:</b>				
8-12 lbs. av.	9.00@10.00		10.00@12.00	10.00@11.00
<b>PICNICS:</b>				
6-8 lbs. av.		10.50@11.00		9.50@10.00
<b>BUTTS, Boston Style:</b>				
4-8 lbs. av.	12.50@13.00		13.00@14.00	13.00@14.00
<b>SPARE RIBS:</b>				
Half sheets	6.00@6.50			
<b>TRIMMINGS:</b>				
Regular	6.00@6.50			
Lean	12.00@14.50			

(1) Includes helper 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.



# Heekin Cans

Attractive, colorful, lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

**The Heekin Can Co.**

**Cincinnati, Ohio**



## STOCKINETTE

**BAGS and TUBING for**  
Beef — Lamb — Ham — Sheep  
Pigs—Cuts—Calves—Franks, Etc.  
**DESIGNED BY BAG MAKERS**  
**WITH PACKINGHOUSE EXPERIENCE**

**E. S. HALSTED & CO., Inc.**  
64 PEARL ST. NEW YORK CITY  
Joseph Wahlman, Dept. Mgr.  
(Formerly with Armour & Company)  
**Makers of Quality Bags Since 1876**

Hindquarter Bag

**For Quality Meat**  
**Products**

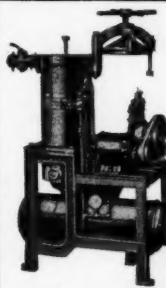
## KUTMIXER

Write for  
circular

**THE HOTTMANN**  
**MACHINE CO.**

3325 ALLEN STREET

**PHILADELPHIA, PA.**



## RANDALL

COMPRESSED AIR STUFFER

54 pounds  
capacity

Saves time, labor and space  
for the smaller packer.  
Especially designed for  
smaller plants; simple to  
install and operate. Entirely  
self-contained and fully  
shielded. Complete  
details gladly sent. Write!

**R. T. RANDALL & CO.**

Equipment for Sausage Makers

331 N. Second St.

**Philadelphia, Pa.**

## "HALLOWELL" PACKING PLANT EQUIPMENT



Pat. applied for

**Fig. 1081 — "Hallowell"**  
**Pork Loin Truck**

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes. Furnished heavily galvanized or of Monel Metal, as preferred.

Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

**STANDARD**  
**PRESSED STEEL CO.**  
Jenkintown, Pa.  
Box 550

**I. C. Co.**  
**SHURSTITCH**  
*Sewed*  
**CASINGS**

Importers  
**SAUSAGE CASINGS**

Exporters  
New York London Hamburg

**INDEPENDENT CASING COMPANY**

1335 West Forty-Seventh Street, Chicago, Illinois

## For Slicing

Search no further if you want a high quality dried beef that makes full, even slices. Peacock Dried Beef is manufactured and trimmed with the slicer's problem in mind. Write for prices.

**Cudahy Brothers Co.**  
Cudahy, Wis.



**Peacock Dried Beef**



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Grain and grass fed steers.....	\$	@	7.75
Cows, common to medium.....	3.25	@	4.25
Bulk bulls.....	3.00	@	3.75

## LIVE CALVES.

Vealers, good and choice .....	\$ 6.50@ 7.50
Vealers, medium .....	4.50@ 5.50
Vealers, common .....	@ 3.50

## LIVE LAMBS.

Lambs, good and choice.....	\$ 7.50@ 8.00
Lambs, medium .....	6.00@ 7.00
Ewes .....	\$3.00 down

## LIVE HOGS.

Hogs, 196 lb.....	\$	@	5.15
Hogs, 320 lb.....		@	4.75
Pigs, 85-110 lb., medium.....	2.75	@	3.25

## DRESSED HOGS.

Hogs, 90-140 lb., good to choice.....	\$	9.75	@	9.87
---------------------------------------	----	------	---	------

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy.....	14	@	15
Choice, native, light.....	13 1/2	@	14 1/2
Native, common to fair.....		@	13

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	13	@	13 1/2
Native choice yearlings, 440@600 lbs.....	13	@	14
Good to choice heifers.....	11	@	12
Good to choice cows.....	9	@	10
Common to fair cows.....	7	@	8
Fresh bologna bulls.....	6 1/2	@	7 1/2

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	16 @ 18	19 @ 21
No. 2 ribs.....	15 @ 17	17 @ 18
No. 3 ribs.....	12 @ 14	15 @ 16
No. 1 loins.....	23 @ 27	25 @ 28
No. 2 loins.....	20 @ 23	20 @ 23
No. 3 loins.....	16 @ 18	16 @ 18
No. 1 hinds and ribs.....	17 @ 19	17 @ 19
No. 2 hinds and ribs.....	15 @ 17	15 @ 17 1/4
No. 1 rounds.....	13 @ 14	13 1/2 @ 14 1/4
No. 2 rounds.....	12 @ 13	12 @ 13 1/4
No. 3 rounds.....	11 @ 12	11 @ 11 1/4
No. 1 chucks.....	9 @ 10	11 @ 11 1/2
No. 2 chucks.....	9 @ 10	10 @ 11
No. 3 chucks.....	8 @ 9	9 @ 10
Bolognas.....	6 1/2 @ 7 1/2	7 @ 8
Rolls, reg. 6@8 lbs. avg.....		22 @ 23
Rolls, reg. 4@6 lbs. avg.....		17 @ 18
Tenderloins, 4@6 lbs. avg.....		50 @ 50
Tenderloins, 5@6 lbs. avg.....		50 @ 60
Shoulder clods.....		11 @ 12

## DRESSED VEAL.

Good.....	8	@	10
Medium.....	7	@	8
Common.....	6	@	6

## DRESSED SHEEP AND LAMBS.

Lambs, prime to choice.....	13	@	19
Lambs, good.....	13	@	17
Lambs, medium.....	13	@	14
Sheep, good.....	7	@	8
Sheep, medium.....	4	@	5

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	14	@	14 1/2
Pork tenderloins, fresh.....	25	@	26
Pork tenderloins, frozen.....	22	@	23
Shoulders, Western, 10@12 lbs. avg.....	11	@	12
Butts, boneless, Western.....	15	@	16
Butts, regular, Western.....	14	@	14 1/2
Hams, Western, fresh, 10@12 lbs. avg.....	15	@	16
Picnic hams, Western, fresh, 8@9 lbs. avg.....	10	@	11
Pork trimmings, extra lean.....	14	@	15
Pork trimmings, regular 50% lean.....	8	@	8 1/2
Spareribs.....	7	@	8

## SMOKED MEATS.

Hams, 8@12 lbs. avg.....	19	@	20
Hams, 10@12 lbs. avg.....	19	@	20
Hams, 12@14 lbs. avg.....	19	@	20
Picnics, 6@8 lbs. avg.....	12 1/2	@	13 1/2
City pickled bellies, 8@12 lbs. avg.....	15	@	17
Bacon, boneless, Western.....	20	@	21
Bacon, boneless, city.....	18	@	20
Rollettes, 8@10 lbs. avg.....	15	@	17
Beef tongue, light.....	22	@	25
Beef tongue, heavy.....	24	@	26

## FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c	a	pound
Fresh steer tongues, l. c. trim'd.....	30c	a	pound
Sweetbreads, beef.....	30c	a	pound
Sweetbreads, veal.....	60c	a	pair
Beef kidneys.....	8c	a	pound
Mutton kidneys.....	10c	a	each
Livers, beef.....	25c	a	pound
Oxtails.....	15c	a	pound
Beef hanging tenders.....	20c	a	pound
Lamb fries.....	10c	a	pair

## BUTCHERS' FAT.

Shop fat.....	@	75c	per cwt.
Breast fat.....	@	1.00	per cwt.
Edible suet.....	@	1.50	per cwt.
Inedible suet.....	@	1.25	per cwt.

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	7	1.30	1.40	1.45	1.70
Prime No. 2 veals.....	6	1.15	1.25	1.30	1.45
Buttermilk No. 1.....	5	1.05	1.15	1.20	1.45
Buttermilk No. 2.....	4	.95	1.05	1.10	1.45
Branded gruby.....	3	.85	.75	.80	.90
Number 3.....	3	.65	.75	.80	.90

## BUTTER.

Creamery, extras (92 score).....	@	23 1/2
Creamery, firsts (91 score).....	@	23 1/2
Centralized (90 score).....	@	23

## EGGS.

### (Mixed Colors.)

Special packs or henery selections.....	19	@	22 1/2
Standards.....	18 1/2	@	18 1/2
Firsts.....	18 1/2	@	17

## LIVE POULTRY.

Fowls, colored, via express.....	13	@	15
Leghorns.....	12	@	13
Broilers, Rocks, fancy.....	24	@	25

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—fresh—dry packed—12 to box—			
Western, 60 to 65 lbs. to dozen, lb.....	15	@	18
Western, 45 to 54 lbs. to dozen, lb.....	13	@	16 1/2
Western, 43 to 47 lbs. to dozen, lb.....	12	@	15 1/2
Western, 36 to 42 lbs. to dozen, lb.....	11	@	14
Western, 30 to 35 lbs. to dozen, lb.....	11	@	14

Chickens, fresh:			
Nearby.....	20	@	23

Chickens—frozen—12 to box—			
Western, 66 lbs. up.....	21	@	26
Western, 60 to 65 lbs. to dozen, lb.....	21	@	26
Western, 55 to 59 lbs. to dozen, lb.....	20	@	25
Western, 48 to 54 lbs. to dozen, lb.....	19	@	24
Western, 43 to 47 lbs. to dozen, lb.....	18	@	23
Western, 36 to 42 lbs. to dozen, lb.....	17	@	22
Western, 30 to 35 lbs. to dozen, lb.....	16	@	22

Ducks—			
Spring, L. I., per lb.....	14 1/2	@	15

Squabs—			
Graded, per lb.....	23	@	30

Turkeys, frozen:			
Young toms.....	17	@	27
Young hens.....	17	@	22

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended July 12, 1934:

	July 6	7	9	10	11	12
Chicago.....	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2
N. Y.....	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2
Boston.....	25	25	25	25	25	25
Phila.....	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2
San Fran.....	23	23	23	23	23	23

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1934.
Chicago.....	57,841	55,321	58,264	1,675,630
N. Y.....	58,674	57,555	67,349	2,019,587
Boston.....	20,706	24,079	21,090	707,152
Phila.....	19,867	20,512	17,305	698,361

Total 157,088 157,407 164,008 5,100,730 5,515,264

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
July 12, July 12.				
Chicago.....	344,619	28,571	19,456,954	20,904,526
N. Y.....	177,478	108,107	5,656,368	13,309,518
Boston.....	102,893	20,862	3,588,902	5,557,284
Phila.....	87,948	130,380	3,409,365	4,957,742
Total.....	712,836	287,920	32,111,584	53,729,070

## FERTILIZER MATERIALS. BASIS NEW YORK DELIVERY.

### Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports:		
July.....	@	\$23.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York....	@nom.	
Blood dried, 19% per unit.....	@	2.40
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	2.50	& 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f.....	@	32.50
Fish scrap, acidulated, 6% ammo- nia, 3% A.P.A. Del'd Bait. & Nor- folk.....	2.50	& 50c
Soda nitrate, per net ton:		
July.....	@	24.50
In 200-lb. bags.....	@	25.00
In 100-lb. bags.....	@	27.00
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	2.25	& 10c
Tankage, unground, 9@10% ammo- nia.....	2.00	& 10c

### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@	26.00
Bone meal, raw, South American, 4 1/2 and 50 bags, per ton, c.i.f.....	@	25.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@	8.50

### Potash.

Manure salt, 30% bulk, per ton.....	@	15.00
Kalmit, 14% bulk, per ton.....	@	9.70
Muriate, in bulk, per ton.....	@	25.00
Sulphate in bags, per ton.....	@	35.00
Shipment July/Dec.		

### Dry Rendered Tankage.

50% unground.....	@	.40
60% ground.....	@	.40

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00	@	85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	45.00	@	50.00
Black or striped hoofs, per ton.....	45.00	@	50.00
White hoofs, per ton.....	100.00	@	100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	75.00	@	200.00
Horns, according to grade.....	75.00	@	200.00

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended July 14, 1934, with comparisons:

	Week ended July 14.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses.....	9,261	7,521	10,388
Cows, carcasses.....	645	645	625
Bulls, carcasses.....	292	292	271
Veals, carcasses.....	12,506	10,208	11,271
Lambs, carcasses.....	33,075	29,052	26,216
Mutton, carcasses.....	1,396	963	1,744
Beef cuts, lbs.....	460,056	451,388	520,000
Pork cuts, lbs.....	1,454,001	1,363,059	1,539,625
Local slaughters:			
Cattle.....	8,494	6,198	7,794
Calves.....	17,480	13,514	18,579
Hogs.....	29,516	25,230	24,900
Sheep.....	55,375	48,624	70,904

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended July 14, 1934:

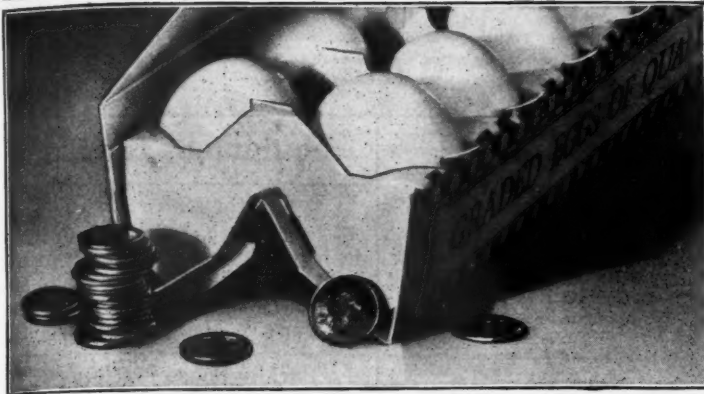
	Week ended July 14.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses.....	2,192	1,839	2,941
Cows, carcasses.....	988	1,113	784
Bulls, carcasses.....	513	464	347
Lamb, carcasses.....	1,519	1,630	1,113
Veal, carcasses.....	11,132	9,596	10,460
Mutton, carcasses.....	133	126	254
Pork, lbs.....	326,400	328,156	558,484
Local slaughters:			
Cattle.....	1,779	1,305	1,835
Calves.....	4,232	2,649	4,132
Hogs.....	13,587	11,487	17,519
Sheep.....	6,486	4,750	8,139

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended July 14, 1934, with comparisons:

	Week ended July 14.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses.....	2,639	2,471	2,794
Cows, carcasses.....	1,444	1,511	1,319
Bulls, carcasses.....	22	24	8
Veal, carcasses.....	764	564	735
Lambs, carcasses.....	15,007	17,147	19,311
Mutton, carcasses.....	253	102	413
Pork, lbs.....	133,053	175,290	379,412

# EXTRA PENNIES



## PROFIT WHEN YOU USE *THIS* CARTON

### A Few Well Known Users

Swift & Company  
Armour and Company  
Wilson & Co.  
Morris & Co.  
Cudahy Packing Co.  
National Tea Co.  
American Stores Co.  
Young's Market Co., Inc.

Southern Grocery Stores,  
Inc.  
Economy Grocery Stores  
Corp.  
The Kroger Grocery &  
Baking Co.  
Washington Co-op. Egg &  
Poultry Assn.

Beatrice Creamery Co.  
The Fairmont Creamery  
Co.  
Golden State Milk Prod-  
ucts Co.  
Bordens Farm Products  
Co.  
Bowman Dairy Co.  
Land-O'-Lakes Creamery,

**E**GGs packed in SELF LOCK-  
ING Cushion Cartons are not  
chained down to current market  
prices; you can get an extremely  
liberal premium above the market.  
That's because this package makes  
EGGS LOOK like they are WORTH  
MORE money. It clearly conveys  
the atmosphere of class, of su-  
periority—and folks have always  
been glad to pay EXTRA for these  
features.

Standardize on SELF LOCKING  
Cushion Cartons and enjoy extra  
pennies profit on every dozen.

Free samples gladly sent upon  
request.

**SELF-LOCKING**  
**EGG CUSHION CARTONS**  
**SELF-LOCKING CARTON CO.**  
589 E. Illinois St. CHICAGO Phone Superior 3887

*It takes the best  
to make the best*  
**WORCESTER SALT**

● America's oldest  
refiners of pure salt

**WORCESTER SALT COMPANY**  
**NEW YORK, U. S. A.**

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Position Wanted

### Sausage Foreman

Now available, expert sausagemaker, German, who desires permanent position with large packer or small house. Wide practical experience manufacturing all kinds high-quality sausage, specialty loaves, and delicatessen. Can handle men and department to advantage and operate at profit. Good references. W-608, The National Provisioner, 407 S. Dearborn St., Chicago.

### Supt.-Gen. Foreman

Superintendent, general foreman, 32 years old, desires position with medium or small house. Understands killing, cutting, curing, sausage and mechanical end. Now employed. Good reason for changing. Best references. W-628, The National Provisioner, 300 Madison Ave., New York City.

### Superintendent

Want position as superintendent. Practical experience covering beef and pork, killing, cutting, curing, etc. Can produce results with least labor cost. Now employed. Want to change for good reason. Will go anywhere. Can furnish references from past and present employers. W-629, The National Provisioner, 407 S. Dearborn St., Chicago.

### To Sell Casings and Spices

Want to sell casings and spices on commission. Practical knowledge of business and wide acquaintance among packers and sausage manufacturers. W-633, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Do You Plan to Make Dog Food?

If so, you need the right advice to keep out of trouble. Expert with practical experience can establish formulas and methods and start production for you. W-620, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

## Business Opportunities

### Beef Boning Facilities

Excellent facilities for beef boning activities, including refrigeration, heat, light, and office space, adjacent to packinghouse branches in city of Minneapolis, Minnesota. Reasonable rental. Worthwhile opportunity for live concern. Welcome inspection. FS-627, The National Provisioner, 407 S. Dearborn St., Chicago.

## Men Wanted

### Casing Salesman

Wanted, sausage casing salesman. One familiar with trade in New York, New Jersey, Connecticut and Pennsylvania. W-630, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Salesmen

Experienced packinghouse salesmen calling on retail meat trade to carry small meat tenderer for side line. Big seller and good profits. Price right to sell. Full details sent on receipt of your inquiry. W-631, The National Provisioner, 300 Madison Ave., New York City.

### General Plant Manager

Wanted, general plant manager for well-known concern. Must be man who understands and can supervise pork and beef operations, processing and merchandising, including sausage. Include full information with application. W-632, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Packinghouse Superintendent

Wanted, superintendent thoroughly versed in all departments, fully able to handle men, who understands yields and costs. Give full details of experience. W-614, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Cattle Butcher

Wanted, reliable, all-around cattle butcher, good splitter. Work in the East. References required, also age and wages expected. W-623, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Equipment Wanted

### Steam Jacketed Kettle

Wanted, 100- or 125-gallon steam jacketed kettle. Must be in good condition and pass inspection. Send particulars and price to H. J. Ehms, 10831 Shoemaker Ave., Detroit, Mich.

## Equipment for Sale

### Victor Ice Crusher

For sale, No. 3 Victor ice crusher, belt-driven, 12-ton per hour capacity. For price and details apply to G. C. Pool, Armour and Company, U. S. Yards, Chicago.

### Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd. St. Louis, Mo.

### Rendering Equipment

For sale, 10 Rotary Steam Tube Dryers, 6'x20' long, each with 37-4" tubes. Complete Hydrogenated Oil Plant. Send for circulars listing Grinders, Melters, Lard Rolls, Filter Presses, Cookers, Cutters, Meat Mixers, Hammer Mills, Disintegrators, Kettles, etc. What idle machinery have you for sale?

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row, New York City.

### Sausage Machinery for Sale

No. 43 silent cutter and motor  
No. 27 silent cutter and motor  
1000-lb. mixer  
700-lb. mixer  
400-lb. mixer  
No. 56 grinder and motor  
No. 56 pulley grinder  
No. 41 grinder and motor  
400-lb. stuffer  
200-lb. stuffer  
100-lb. stuffer  
200-gallon steam jacketed kettle

Thoroughly overhauled, perfect condition. FS-624, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

## GEO. H. JACKLE

### Broker

**Tankage, Blood, Bones  
Cracklings, Bonemeal  
Hoof and Horn Meal**

**Chrysler Bldg.,  
405 Lexington Ave.  
New York City**

Here is a page of opportunities.  
Take advantage of them.

## Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

**CATTLE, HOGS, SHEEP AND CALVES**

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

## THE CUDAHY PACKING CO.

Importers and Exporters of

**Selected Sausage Casings**

221 North La Salle Street

Chicago, U. S. A.





14 Plants  
Strategically Located

# HONEY BRAND

## Hams — Bacon

Spiced Ham

Luncheon Meat

Pork

Beef

Veal

Lamb

Sausage Specialties

**Hygrade Food Products Corporation**

3830 S. Morgan St., Chicago, Ill.



*Philadelphia Scrapple a Specialty*  
**John J. Felin & Co., Inc.**

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams  
Bacon  
Lard  
Delicatessen

**The Columbus Packing Company**



**Pork and Beef Packers**

Columbus, Ohio

Schenk Bros., Managers

New York Office: 410 W. 14th St.

*foods of Unmatched Quality*

**ESSKAY**  
QUALITY

HAMS — BACON

LARD — SAUSAGE

SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.

Meat Packers

Baltimore, Md.



**ALBANY PACKING CO., INC.**  
ALBANY, N.Y.

**C. A. Durr Packing Co., Inc.**

Utica, N. Y.

Manufacturers of



HAMS  
BACON

FRANKFURTS

QUALITY Pork Products That SATISFY

LARD  
DAISIES

SAUSAGES

**Vogt's Liberty Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

D. M.

D. M.

D. M.

# CARLOT SHIPPERS

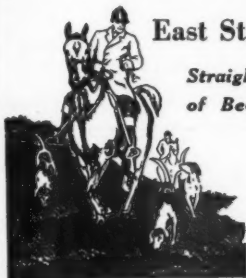
*Straight and mixed cars*



## Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars  
of Beef and Provisions*



NEW YORK OFFICE  
410 W. 14th Street

REPRESENTATIVES:  
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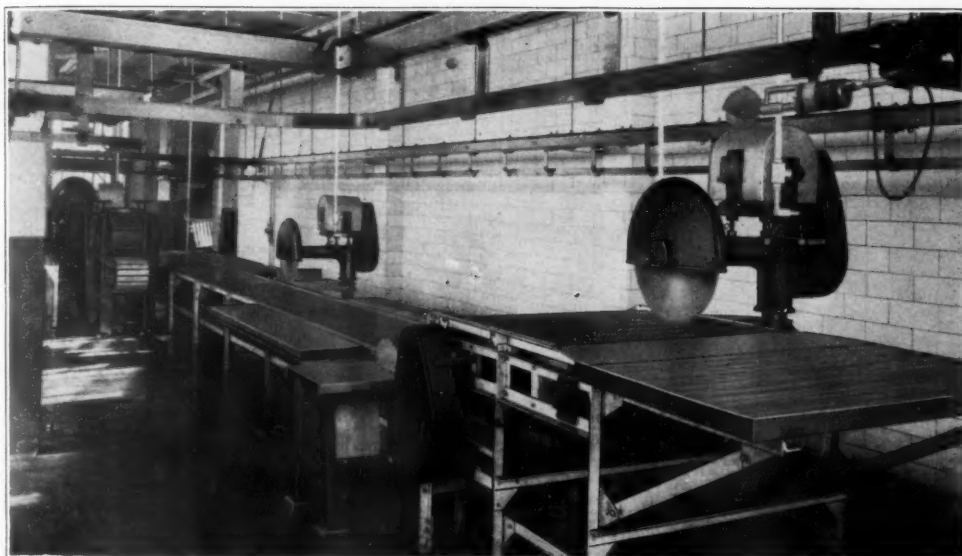
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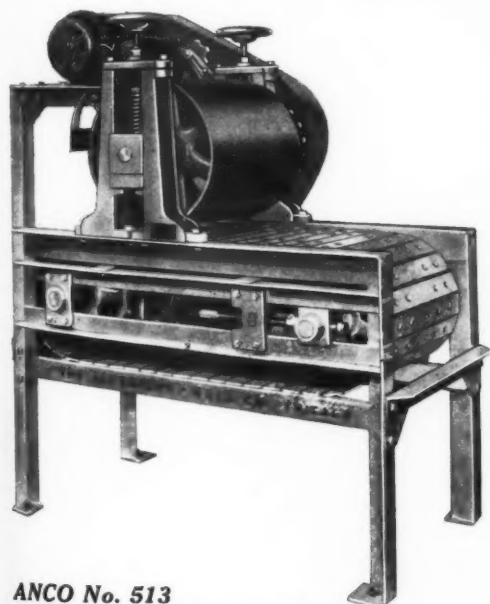
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